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THE GUILD-HOUSE COMMITTEE

OF

Albany
ALL SAINTS' CATHEDRAL

" Know on thyself thy genius must depend,
All bookish cookery, all helps of art,
All critic learning all commenting notes,
Are vain, if, void of genius, thou wouldst cook."

ALBANY
1898



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TO THE HOUSEKEEPERS OF ALBANY
THIS LITTLE BOOK IS RESPECT-
FULLY DEDICATED.

PREFACE.

In compiling this book no attempt has been made to give directions for preparing all things necessary to a well-ordered table, nor have general directions for cooking been given, since these are already to be found in any good cookery book. Our object has been to supplement the standard works on this subject by the addition of a number of choice and tried receipts collected from various sources and for the most part not otherwise accessible to the public. We take this opportunity of sincerely thanking all friends who have generously helped us in collecting and printing the following receipts.

HOUSEHOLD WEIGHTS AND MEASURES.

One teaspoonful equals 1 dr.

One dessert-spoonful equals 2 teaspoonfuls or 2 drs.

One table-spoonful equals 2 dessert-spoonfuls or 4 teaspoonfuls.

Two table-spoonfuls equal 8 teaspoonfuls or 1 oz.

One common size wine-glassful equals 2 ozs. or $\frac{1}{2}$ gi.

A tea-cup is estimated to hold 4 fluid ozs. or 1 gi.

Ten ordinary sized eggs weigh 1 lb.

Soft butter the size of an egg weighs 1 oz.

One qt. of sifted flour, well heaped, weighs 1 lb.

One pt. of best brown sugar weighs 13 ozs.

Two tea-cupfuls, level, of granulated sugar weigh 1 lb.

Two tea-cupfuls of soft butter, well packed, weigh 1 lb.

One and $\frac{1}{3}$ pt. of powdered sugar weighs 1 lb.

Two table-spoonfuls of powdered sugar or flour weigh 1 oz.

One table-spoonful of soft butter, well rounded, weighs 1 oz.

One pt. heaped, of granulated sugar weighs 14 ozs.

Two and $\frac{1}{2}$ tea-cupfuls, level, of the best brown sugar weigh 1 lb.

Two and $\frac{3}{4}$ tea-cupfuls, level, of powdered sugar weigh 1 lb.

Miss Parloa says one generous pt. of liquid weighs 1 lb.

LIQUID MEASURE.

4 ozs. equal.....	1 gi.
4 gis. “	1 pt.
2 pts. “	1 qt.
4 qts. “	1 gal.

SOUPS

“How many things by season seasoned are
To their right praise, and true perfection.”

—*Shakspeare.*

CREAM OF ASPARAGUS SOUP.

Wash 1 bundle of asparagus, cut into small pieces and put into a saucepan, with 1 pt. of boiling water. Simmer for $\frac{3}{4}$ of an hour. Remove the tips with a fork, press the remainder through a sieve, saving the water in which it was boiled. Scald 1 qt. of milk, rub together 1 table-spoonful of butter and 2 of flour till smooth. Stir this into the scalded milk, till it thickens. If it should lump put through a sieve. Return to the farina boiler, add the asparagus and water pressed through the sieve. Season with salt and white pepper, add the asparagus tips and serve. Cream soups should be served as soon as made, for if allowed to stand, the vegetable separates from the milk, giving it a curdled appearance.

BLACK BEAN SOUP.

Soak 1 pt. of black beans all night. Then boil in $2\frac{1}{2}$ qts. water. To 4 qts. of stock (beef flavored with vegetables) add the beans (strained through a sieve), 1 teaspoonful cloves, $\frac{1}{2}$ teaspoonful cinnamon, 1 teaspoonful pepper, 1 lemon sliced, 4 hard-boiled eggs. Just before serving, add forcemeat balls, 1 glass port wine and $\frac{1}{2}$ glass brandy to every 3 qts. of soup.

FORCEMEAT BALLS.—Cook veal or sweetbreads till tender, chop very fine, with $\frac{1}{3}$ suet and bread crumbs, a very little onion, pepper and salt. Roll in yolk of egg and fry in lard.

—*Mrs. Van Rensselaer.*

CHOICE RECEIPTS

CREAM OF CELERY FOR SIX.

Take 1 head of celery, 1 pt. of milk, 1 table-spoonful flour, 1 dessert-spoonful butter, large slice of onion. Cut the celery fine, stew till soft in 1 pt. water, boil onion and milk, stir in the flour, cook 10 minutes, mash celery in water in which it was cooked, add the milk, with pepper and salt, strain and serve. It improves this to add 1 cup of whipped cream when in the tureen.

OYSTER SOUP.

Make a soup of a knuckle of veal. Boil $1\frac{1}{2}$ hours. To 1 qt. of this add 12 oysters, season with mace and boil up once. When ready to serve stir in some milk or cream, throw toasted bread crumbs on the bottom of the bowl and turn the soup over them.

—*Mrs. Brinkerhoff.*

GREEN PEA-SOUP.

Pour 2 qts. of cold water on 2 qts. of clean, tender pea-pods, and boil them $\frac{1}{2}$ an hour. Strain the water over 1 qt. and 1 gi. of shelled peas, add half an onion grated, and boil till tender. Reserve the gill of peas and pass the rest through the colander with the soup. Add 3 table-spoonfuls of flour rubbed into 3 ozs. butter, $2\frac{1}{2}$ spoonfuls of salt, 1 of pepper, $\frac{1}{2}$ pt. of cream and the same of milk. Throw in the gill of whole peas, boil 2 to 3 minutes and serve. This makes less than 2 qts. of soup.

SPINACH SOUP.

Carefully pick and wash 2 lbs. of spinach. Put the leaves into a large pan of fast boiling water, and boil for 5 minutes. Then drain off all the water, pressing the vegetables well. Melt 1 oz. of butter in a saucepan and add $\frac{3}{4}$ oz. of flour, and mix smoothly. Add $\frac{1}{2}$ pt. of milk, and the same of water, stir all till it boils. Then put in the spinach, $\frac{1}{2}$ a tea-spoonful of salt, and $\frac{1}{2}$ an onion. Put on the lid and simmer till the spinach is soft. Take it off the fire, and rub it through a hair or wire sieve. Rinse out the saucepan, put back the spinach

SOUPS

add sufficient milk to make it as thick as good, thick cream. Reboil and season carefully. Add 2 table-spoonfuls of cream. Pour into a hot tureen. Serve with savory biscuits, made as follows :

SAVORY BISCUITS.—Put 3 ozs. of flour into a basin, add $\frac{1}{2}$ teaspoonful of salt and 1 oz. of grated cheese. Melt 1 $\frac{1}{2}$ ozs. of butter, and stir into it the raw yolk of 1 egg. Be sure the butter is not hot, or you will fry the egg. Make a hole in the middle of the flour. Pour in the butter and egg, and make all into a smooth, stiff paste. Roll it out one-third of an inch thick, stamp it in crescent shapes. Bake these on a greased tin, in a slow oven for about 15 minutes.

WHITE SOUP WITH ALMONDS.

Take 1 qt. of veal jelly, 1 pt. of cream, 4 ozs. of sweet almonds blanched and pounded to a paste, with a little water to prevent their becoming oily, 2 ozs. of butter rubbed with 3 table-spoonfuls of flour, 1 teaspoonful of white pepper, 2 $\frac{1}{2}$ teaspoonfuls of salt, $\frac{1}{2}$ teaspoonful of powdered mace, the rind of a lemon.

Put the cream over boiling water with the lemon rind, heat the jelly, and pour it gradually into the cream, add the other ingredients, and simmer 15 minutes. Take out the lemon when the soup is sufficiently flavored.

FISH

“All fish from sea or shore,
“Freshet or purling brook, or shell, or fin.”—*Milton*.

A YARMOUTH RECEIPT FOR COOKING BLOATERS.

There was never a herring spake but one, and he said “Toast my back before you toast my bone.”

MARYLAND CHOWDER.

Have a good sized cod or haddock cleaned and cut into pieces of uniform size.

Take 2 lbs. of fish, $\frac{1}{2}$ lb. of water-crackers, 2 ozs. of butter, 1 pt. clams or oysters, 1 gi. of cream, 1 gi. of water, 1 onion sliced, 1 table-spoonful of salt, $\frac{1}{2}$ a teaspoonful of black pepper, $\frac{1}{2}$ a teaspoonful of mace, $\frac{1}{3}$ of a teaspoonful of Cayenne pepper.

Put the water in a saucepan or iron pot, put in the onion, and half of the fish skin side down, sprinkle over it half the salt, pepper, etc. Then put in half the oysters or clams, cover with half the butter, in small lumps and half the crackers; then the rest of the fish, oysters, seasoning and crackers. Pour the cream over the top having first boiled it. Cover closely and stew for $\frac{1}{2}$ an hour. Serve on a platter. If the chowder is too dry more water may be added. Dice of pork give a good flavor.

NEW ENGLAND CLAM CHOWDER.

Blanch $\frac{1}{4}$ lb. of fat, salt pork in hot water, drain and cut into small dice, fry brown in a porcelain-lined kettle, shred in a small onion and brown it. Remove from the fire and add 1 qt. of well-washed, thinly-sliced potatoes, 1 large teaspoonful of salt, 1 small teaspoonful of black pepper, 1 pt. of clam juice, 1 qt. of

FISH

cold water. Replace on the fire and boil till the potatoes are cooked. Then add 1 qt. of solid clams, having chopped the hard part. Mix gradually and smoothly 1 pt. of milk with $2\frac{1}{2}$ ozs. of flour, add it, let the whole boil up, remove from the fire and serve.

SOFT CLAMS IN CHAFING-DISH.

Select 1 doz. large Guilford clams, wash thoroughly and plunge them into boiling water for a moment. Drain and open them, using only the round, plump part. Put a pat of butter in a chafing-dish, and when quite hot add a dash of flour and a pinch of Cayenne. Add the clams, and when they are slightly cooked 1 gi. of light sherry. Cover the dish and simmer 5 minutes. Serve on toast.

CODFISH.

Take 1 bowl of pick'd codfish, 2 of peeled potatoes raw and left whole, water just to cover. Boil till the potatoes are thoroughly done. Drain off the water and let the steam evaporate. Beat up with a fork till very light. Serve with a drawn butter gravy with chopped, hard-boiled eggs; or put in a dish, sprinkle bread crumbs over the top and bake 15 minutes.

CODFISH BALLS.

Take 1 cup of shredded fish, not soaked or scalded, and 2 cups of raw potatoes, cut fine. Put potatoes in a kettle with the fish on top, cover with boiling water, and boil 20 minutes or till potatoes are done. Drain off the water, and mash in the same kettle. Beat till very light, add salt if necessary and 1 heaping teaspoonful of butter, a pinch of pepper, 1 beaten egg. Shape with a spoon and fry in deep fat, which must be very hot. Take out with a skimmer.

CREAMED CODFISH.

Boil the codfish and pick it very fine. Have milk thoroughly heated (not boiled), and stir into it till perfectly smooth flour and

CHOICE RECEIPTS

butter well mixed together in a spoon. Then put in the codfish and season with pepper and salt. — *Mrs. Marvin.*

FAMOUS NEW ENGLAND PREPARATION OF CODFISH.

Soak a very white, salt codfish whole for 2 or 3 hours. When soft enough to pull apart, shred very fine and put in a bowl of cold water. Let it stand as many hours longer. Change the water once. Take of pared potatoes twice the quantity you have of fish and let them stand 3 hours in very cold water. Use mealy potatoes, new ones will not answer. Put them in the bottom of a porcelain kettle, and throw in the fish after thoroughly draining through the colander. Pour over enough cold water to cover, and boil till the potatoes are quite cooked. Then throw into the colander and drain off every particle of water. Put back into the kettle over the stove and mash together till quite smooth. Add gradually 1 lb. of butter for eight medium sized potatoes and a small fish. Have ready scalded milk and throw in from time to time, beating first with a masher then with a wooden spoon till the mixture is like potato soufflé. Season and drop lightly into the dish when ready to serve. Never pat or put into shape.

HALIBUT A LA CREME.

Take 1 lb. boiled halibut, 3 boiled potatoes. Remove skin and bones from fish and shred it. Mash potatoes. Mix together and season with a dash of red pepper and salt. Butter the inside of six little baking dishes, put in them alternate layers of the mixture and of white sauce till filled. Coat the top of each with a beaten egg. Put them in a pan of boiling water and set in the oven till brown.

WHITE SAUCE.—Take 3 gis. milk, 3 teaspoonfuls butter, $\frac{1}{2}$ teaspoonful flour. Boil milk, stir butter and flour together in a small saucepan till they bubble, pour on quickly the boiling milk stirring well.—*Miss Kingsbury, N. Y. City.*

FISH

BAKED HALIBUT STEAK WITH PUREE OF PEAS.

Wash and dry two halibut steaks, butter a fish sheet, lay thin slices of salt pork on it. Place a steak on the pork, pour lemon-juice over it and dust with salt and pepper. Dip oysters ($\frac{1}{2}$ pt.) in melted butter and cracker crumbs and place on the fish. Lay the second steak over the oysters, season as before and put slices of pork on the top. Bake 30 or 40 minutes, basting three or four times with the juice in the pan and lastly with melted butter. Remove pork on the top and cover with buttered crumbs. Serve when the crumbs are browned. Garnish with parsley and slices of lemon or with a purée of peas, and Hollandaise sauce.

PUREE OF PEAS.—Mash and press through a sieve cooked peas, fresh, canned or dried. Put the purée in a saucepan over the fire, add sufficient salt, pepper, hot milk or stock, butter and sugar to season and moisten them. When thoroughly heated press through a pastry bag and tube around the fish on the platter.

CURRIED HALIBUT.

Take 3 lbs. halibut steak cut quite thin, $\frac{1}{2}$ an onion, 1 tablespoonful butter, 2 teaspoonfuls curry-powder, juice of $\frac{1}{2}$ a lemon, $\frac{1}{2}$ teacupful gravy or soup stock. Shred the onion, fry brown in the butter in a saucepan, and stir in the curry-powder. Cut the halibut steak into pieces about 3 inches square, removing the skin and fat. Lay the fish in the saucepan, with the curry-powder, onions, and butter, pour over them the gravy, let all simmer about 15 minutes. Squeeze in the juice of a lemon just before serving.

HALIBUT TIMBALES WITH SHRIMP SAUCE.

Bone and skin $1\frac{1}{2}$ lbs. of uncooked halibut, chop or pound very fine, then rub through a purée sieve. To this pulp add $\frac{1}{2}$ a cup of thick cream, $\frac{1}{4}$ of a cup of melted butter, 1 teaspoonful of lemon-juice, 1 teaspoonful of salt, and a pinch of Cayenne. Mix

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the ingredients together thoroughly, then fold into the mixture the stiffly beaten whites of 5 eggs. Turn the mixture into a well-buttered, half pint charlotte mould, and six or eight small sized moulds. Cover the moulds with a buttered paper, set them in a pan of hot water, and bake in a moderate oven till the centers are firm. Turn from the moulds on to a hot platter, serve with shrimp sauce and garnish the tops with whole shrimps and parsley.

LOBSTER À LA NEWBURG.

Pick the meat from the shells of 2 good sized and freshly boiled lobsters. Cut it into inch pieces. Place it in the chafing-dish with a heaping table-spoonful of very good, fresh butter. Season with 1 teaspoonful of salt, dash of red pepper, and add 2 medium-sized sound truffles cut into small dice-shaped pieces. Cook 5 minutes. Then add a wine-glassful of good Madeira wine. □ Cook 3 minutes more. Beat together thoroughly the yolks of 3 eggs and $\frac{1}{2}$ pt. sweet cream; add it to the lobster and gently shuffle till it thickens well. Serve hot.

LOBSTER BISQUE.

A large lobster, $1\frac{1}{2}$ pts. of chicken stock, 1 pt. cream, 1 scant pt. stale bread crumbs, 1 scant table-spoonful of salt, $\frac{1}{4}$ salt-spoonful of white pepper, a dash of Cayenne, 1 bay leaf, a sprig of parsley, blade of celery, slice of onion, slight grating of nutmeg, 3 table-spoonfuls of butter and 1 of flour. Cut into small pieces the tenderest part of the meat from the claws, pound the remainder to a paste, put in 1 table-spoonful of butter, 6 of the claws and the coral from the lobster, and pound. Put the pounded meat into a stew-pan with the herbs and vegetables and half the stock; simmer 1 hour. Do not boil. Then put the bread and remaining stock into a stew-pan and cook 20 minutes. Strain the meat mixture on the bread mixture, pressing all moisture out of the meat. Put the mixture through a fine sieve. Return to the fire, add salt, pepper and nutmeg. Rub the 2 remaining table-

FISH

spoonfuls of butter with the flour, stir into the soup and simmer 10 minutes. Having heated the cream in a double boiler add it with the lobster to the soup. Let it boil up once.

DEVILLED LOBSTER.

(FOR THE CHAFING-DISH.)

Mix well 1 cup of diced lobster with 2 table-spoonfuls of oil, 1 table-spoonful of vinegar, salt and pepper. Let it stand 1 hour.

Melt 3 table-spoonfuls of butter, add 4 table-spoonfuls of tomato catsup and the lobster. Add $\frac{1}{4}$ tea-spoonful of mustard, a little Cayenne and 1 teaspoonful of lemon-juice. Cook 5 minutes and serve.

Any cold boiled white fish may be cooked in the same way, flaking it instead of cutting into dice.

LOBSTER FARCI.

Remove meat from the shell of the lobster and chop fine. For 2 lobsters make a cream of 1 pt. of milk, 2 table-spoonfuls of flour, 2 table-spoonfuls of butter. Add 1 table-spoonful of mustard, mixed with a very little water and a speck of Cayenne; stir in the meat, season to taste and boil 1 minute. Have shells well cleaned, fill with the mixture, cover with bread crumbs, with bits of butter on top. Brown in a hot oven.—*Miss Newcomb.*

OYSTERS A LA NEWBURG.

Drain and pour cold water over 1 pt. oysters. Have a granite pan very hot, add the oysters and 1 table-spoonful of butter, $\frac{1}{2}$ teaspoonful of salt and a little pepper. Stir carefully till oysters are smoking hot, have ready the yolks of 2 eggs beaten with $\frac{1}{2}$ cup cream. Add quickly, do not boil. Add 1 table-spoonful of sherry. Serve hot on browned toast.

PHILADELPHIA FRIED OYSTERS.

Beat up 3 eggs thoroughly, add $\frac{1}{2}$ pt. oyster-juice, 1 pepper-spoonful of Cayenne, 1 salt-spoonful of black pepper, 1 table-

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spoonful of salt, and 1 teaspoonful of English mustard. Work the mixture to a batter, and gradually add 1 gi. of oil. Spread some cracker crumbs half an inch deep; and after draining 50 oysters free from liquid, spread them on the cracker crumbs, using care not to place one oyster on top of another. Dredge cracker over them. Pick up each oyster by its beard and dip it in the batter. Have ready some bread crumbs, grated from the white part of stale bread. Spread these on the table, and after the oysters have been dipped in the batter, lay them carefully on the bread crumbs two inches apart. Then turn them over neatly to crumb the other side. Dip them in the batter again and again spread them on the bread crumbs. When the fat is very hot, drop the oysters in one at a time, taking hold of the beard. Fry a dark brown. Then take them up and sprinkle salt over them.

YORKSHIRE RECEIPT TO DRESS DRIED SALMON.

Flake some dried salmon. Have ready some hard-boiled eggs, chopped coarsely. Put both into 1 pt. of cream, with 2 ozs. of butter rubbed up with 1 teaspoonful of flour. Skim it and stir till it boils. Serve mashed potatoes round the dish and put the fish in the center.—*Lady St. Clair's Receipt Book.*

POULTRY

"It is the bounty of nature that we live, but of philosophy that we live well."—*Seneca*.

CHICKEN CREAM.

Take all the flesh off an uncooked chicken, pound and pass it through a wire sieve; add pepper, salt and nutmeg to taste. Whip it up very lightly with 1 pt. thick cream. Pour it into a well-buttered mould. Stir gently for 1 hour. It must not boil. For an entrée use a mould with a hole in the center. Pour white sauce about it and fill the center with truffles or green peas.

—*Mrs. G. Evans*.

CROQUETTES.

One pt. milk, 1 cup grated bread crumbs, 1 table-spoonful flour, 1 pt. finely chopped chicken or veal, cooked. Let the milk come to a boil, stir in the crumbs, boil up the mixture. Stir in the flour, then the meat, and let it come to a boil again. Add mace, Cayenne pepper and salt to the taste. Add a teaspoonful of Worcestershire sauce. Prepare this early in the morning. Let it stand to thicken. Make into croquettes, roll in grated cracker and egg. Drop into boiling lard, cook till of a light brown color.

—*Miss A. V. R. Russell*.

SUPREME OF CHICKEN.

Remove the meat from the breast and second joints of an uncooked chicken weighing about 4 lbs. Chop the meat very fine (there should be about $\frac{7}{8}$ of a cupful), add 4 eggs, one at a time, beating each egg thoroughly and smoothly into the meat before another is added. Then add gradually $1\frac{1}{3}$ cups of heavy cream

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and season with salt and pepper. Turn the mixture into a well-buttered mould or into individuals. Set the moulds into a pan of hot water, cover with a piece of buttered paper, and bake in a moderate oven 20 to 25 minutes, or till firm to the touch. Serve with bechamel sauce.

CHICKEN TERRAPIN.

Take a plump, tender chicken and roast it. When cold, remove the skin and gristle, cut the meat into pieces one inch square and put into a saucepan with a large tumbler of cream.

Rub into a table-spoonful of flour a piece of butter the size of an egg, to which add a large salt-spoonful of salt, pinch of Cayenne pepper, mustard and a grating of nutmeg. Take the yolks of 3 hard-boiled eggs, when cold, and mix them into a paste with the butter, flour and condiments.

Put the chicken and cream on the fire and when it comes to a boil stir in the paste, allowing it to boil a little less than 5 minutes. Add 2 large wine-glasses of good sherry, and the whites of the eggs cut into small pieces. Serve hot. —*Miss Robbins.*

CHICKEN A LA TERRAPIN.

Take the remainder of a boiled or roasted chicken and cut into small pieces, removing all skin and bones. Put the meat into a saucepan, and to a scant pint of meat, pour over 1 gi. of cream. Simmer a few minutes. Cream together 2 ozs. of butter and a dessert-spoonful of flour. Moisten with a little milk and season highly with salt and Cayenne pepper. Add this to the chicken, and cook till thick. Then add a wine-glass of sherry. Meanwhile boil 2 eggs till hard, and when cold chop very fine and stir into the chicken mixture. Remove from the fire at once. Put the meat into individual shells or baking dishes, and cover the tops with crumbs and bits of butter. Brown in a quick oven and serve very hot.

POULTRY

TURKEY STUFFING.

Take $\frac{1}{4}$ lb. beef suet chopped fine, $\frac{1}{2}$ lb. bread crumbs, 1 head chopped celery, a little parsley, the grated rind of 1 lemon, $\frac{1}{2}$ teaspoonful mace, pepper and salt to taste. Mix together with 1 egg.

GAME.

TO PREPARE CANAPES FOR GAME.

Cut the canapés from a stale loaf of baker's bread, 1 $\frac{1}{2}$ ins. thick. Trim neatly; pare off the crusts; then cut out a piece in the centre of each large enough to hold the bird. Spread a little butter over them, place on a tin and let them brown in a hot oven till a golden color.

CANVASBACK DUCKS; ROASTED.

Procure 2 fine, fat canvasback ducks: pick, singe, draw and wipe them; throw a little pinch of salt inside, run in the head from the end of the neck to the back; truss nicely and place in a roasting pan; sprinkle a little salt over, put them into a brisk oven, and let cook for 18 minutes. Arrange on a very hot dish; untruss; throw 2 table-spoonfuls of white broth into each duck, and serve with 6 slices of fried hominy and currant jelly. Barbe de Capucin makes a desirable salad to serve with this.

GROUSE, ROASTED, A LA SAM WARD.

Take 2 fine, fat grouse; pick, singe, draw and dry them well, then truss them nicely; lay thin slices of larding-pork on each; place them in a roasting-pan, putting inside of each bird a piece of broiled toast 4 inches long and 2 wide. Drip in on each toast with a spoon a small glassful of good Madeira wine, or sherry; season the grouse with a pinch of salt; spread a little butter over; put them in a brisk oven and let cook for 18 minutes, taking care to baste them frequently. Lay them on a hot dish and truss; strain the gravy over. Serve with a red currant jelly.

CHOICE RECEIPTS

ROAST PARTRIDGE; BREAD SAUCE.

Singe, draw and wipe 2 fine, young partridges; truss them neatly and cover the breasts with a layer of thin larding-pork, tying it twice around. Lay them on a roasting-pan, spread a little butter over each and moisten with $\frac{1}{2}$ cupful of water. Put the pan in a brisk oven for 20 minutes, basting the birds occasionally. Dress each on a bread canapé, removing the strings. Decorate the dish with a little water-cress; strain the gravy into a sauce-bowl and serve it separately, also serving $\frac{1}{2}$ a pt. of bread sauce in another bowl.

PLOVERS; ROASTED PLAIN.

Pick, singe, draw and wipe 6 fine, tender plovers; pick out the eyes; truss the legs together, skewer the head under one leg, and lay a thin slice of larding-pork on each bird; tie securely, then place them in a roasting-pan; season with a pinch of salt evenly divided over each; spread also a very little butter. Put them in a hot oven and roast for 10 minutes. Remove from the oven; arrange 6 small canapés on a hot dish; dress the birds on the canapés and serve with water-cress.

QUAILS, BROILED.

Take 6 fine, fat quails; singe, draw and wipe them well: split them through the back without separating the parts, and break the two leg bones. Put them on a dish, season with a pinch of salt, $\frac{1}{2}$ a pinch of pepper, and a table-spoonful of sweet oil, mixed well, and put them to broil on a moderate fire for 6 minutes on each side. Arrange 6 toasts on a hot dish, lay the quails on top and pour 1 gi. of maître d' hôtel butter over, decorating with parsley.

SADDLE OF VENISON; JELLY SAUCE.

Procure a small saddle of venison, weighing about 5 lbs; pare it neatly, remove the sinews from the surface and lard it with a larding-needle as finely as possible; tie it three times round. Put

MEATS

into the roasting-pan 1 sliced onion, 1 sliced carrot; lay in the saddle, seasoning with 1 pinch of salt, spread $\frac{1}{2}$ oz. butter over and put it in a brisk oven to roast for 40 minutes, basting it often with its own gravy; untie before lifting it from the pan; arrange neatly on a hot dish; pour into the pan $\frac{1}{2}$ a glassful of Madeira wine and 1 gi. of white broth; let come to a boil on the stove; skim the fat off the gravy, straining the lean part over the saddle. Serve with $\frac{1}{2}$ pt. hot currant jelly sauce, separately.

MEATS

“Nearer as they come, a genial savour

“Of certain stews and roast-meats, and pilaus,

“Things which in hungry mortals’ eyes find favor.”

—*Byron.*

BROILED BREADED BEEF.

Cut rare roast beef in pieces $\frac{3}{4}$ of an inch thick, season with salt, pepper and onion juice if desired. Brush over with white of egg and roll in soft bread crumbs. Place on well-greased broiler and broil 5 minutes over a clear fire. Serve with horse-radish sauce.

SPICED BEEF.

Boil a shin of beef in 8 qts. of water with 1 table-spoonful salt. Just before it comes to a boil skim well; boil all day. If the water boils away add more, just enough to keep meat from burning. When it is boiled to shreds turn it into a pan, that you may take out every bit of bone. Put it back into the pot, season with pepper, salt, cloves, allspice and, if liked, with sweet herbs. Let it simmer $\frac{1}{2}$ hour, stir it up well, turn into a deep dish and set

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away. When cold it will be as hard as cheese. Cut in thin slices and garnish with parsley. This will keep on the ice a week in summer, and a month in winter.

COLD ROAST LAMB AS A SALMI.

Cut the meat into thin slices. Cook 1 table-spoonful of butter with $\frac{1}{2}$ table-spoonful of onion for 5 minutes. Add the lamb, sprinkled with salt and pepper, 1 cup of brown sauce, or brown gravy. Season with any kind of prepared sauce.

Arrange the meat lengthwise on the platter, pour the sauce round, and garnish with toast points. Sliced mushrooms or olives may be added.

CURRY OF LAMB.

Lamb, beef or veal is delicious when warmed over with curry sauce. Remove all the fat and skin from the meat, cut into thin slices, and season with salt and pepper. Put into a sauce-pan 3 table-spoonfuls of butter, $\frac{1}{2}$ onion, cut fine, and 1 teaspoonful of tomato catsup. Cook slowly 10 minutes, then add 2 table-spoonfuls of flour, and 1 heaping teaspoonful of curry-powder. Stir till smooth, gradually add 1 pt. of stock, and cook 5 minutes. Strain the sauce into a spider, add the sliced meat, and cook 15 minutes. Serve with rice balls.

CHAFING-DISH COOKERY.

Many odds and ends of meat and fish may be warmed over in a white sauce, and, with careful seasoning, will make delicious luncheon dishes. To make the sauce, melt 2 table-spoonfuls of butter, 2 table-spoonfuls of flour, and cook till smooth. Then add 1 cup of milk. Stir the sauce till it boils, add about 1 $\frac{1}{2}$ cups of meat, cut in dice, or flaked fish. Season with salt and pepper, and, if liked, a little prepared table-sauce or wine may be added. Cook till well heated and serve.

MEATS

TO RE-COOK MUTTON.

Cut the mutton in inch-thick slices, and score them. Mix 2 teaspoonfuls of mustard with 4 of olive oil, 2 of vinegar, and a dash of Cayenne papper. Spread this mixture in the incisions of the mutton and broil this over a clear, hot fire. Place the slices on a heated platter, salt and pepper and scatter pieces of butter over them. Serve very hot with currant jelly.

POT AU FEU.

Take 6 or 7 lbs. of the shank at the knee-joint, 4 lbs. of the bottom of the round. Put the shank, with a handful of salt, in cold water sufficient to cover it and boil slowly, skimming till no scum rises. Then put in the piece of the round, with carrots and turnips (for as many persons as desired), 1 big onion with 3 cloves stuck in it, 2 leeks, 1 bay-leaf, 3 whole peppers, a few tips of celery, a little summer savory. Cook slowly 4 hours. After taking out the beef and vegetables leave the soup to simmer till time to strain it. When quite cold, put into the ice-box. This is enough for several days, and it should be a stiff jelly. Slice the beef, serve with the vegetables round it and some of the soup.

The vegetables and other ingredients should be ordered the day before and put in at 8 o'clock for a 12.30 luncheon.

SAUSAGE-ROLL.

Take 1 lb. sausage meat, flour, lard, baking-powder and ice-water. Make a rich biscuit dough, put the sausage meat in the middle of the paste, which you have rolled out about three-quarters of an inch thick. Spread out the sausage meat on the paste and roll like a scroll, moistening the flap to make it stick. Lay in a long, narrow bread pan, with the flaps uppermost, and bake 20 minutes. Brush the top over with egg or milk and set back in the oven to brown.

This is an old-fashioned dish, but very savory, especially for informal suppers.—*Mrs. R. S. Oliver.*

CHOICE RECEIPTS

STANLEY STEAK.

A porter-house steak 2 inches thick broiled over a hot fire. Place on a hot platter and spread both sides with 1 table-spoonful of melted butter mixed with $\frac{1}{2}$ teaspoonful salt and same of white pepper. On the top lay 3 plantains (red bananas) fried in butter. Over this pour $\frac{1}{2}$ pt. of bechamel sauce. Over the whole sprinkle 1 table-spoonful of grated horse-radish.- *Mrs. G. Evans.*

SWEETBREAD.

Cook 20 minutes in boiling salted water, with 1 table-spoonful of vinegar. To cream them, they may be diced and added to a white sauce and cooked 2 or 3 minutes in the chafing-dish. A few sliced mushrooms may be added.

Sweetbreads are also delicious served with a well seasoned brown sauce. To make a sauce for one pair of sweetbreads, melt 3 table-spoonfuls of butter, add $3\frac{1}{2}$ table-spoonfuls of flour, and when well browned $1\frac{1}{2}$ cups of brown stock, cooked 15 minutes with a blade of mace, a bit of bay-leaf, 2 cloves, a sprig of parsley and 4 peppercorns, and then strain. When the sauce boils, add the sweetbreads, which have been sliced, 1 table-spoonful of mushroom cat-sup and $\frac{1}{4}$ cup of port wine. Season with salt and pepper, and when well heated serve on toast.

MOCK TERRAPIN.

Half a calf's liver, 2 ozs. of butter, $\frac{1}{2}$ pt. of water, $\frac{1}{2}$ gi. of wine, 1 teaspoonful of mixed mustard, as much Cayenne pepper as can be put on the tip of a spoon, 2 hard-boiled eggs chopped fine. Season the liver with salt, and fry it brown, cut it into small bits, dredge them well with flour, add the mustard, pepper, water, eggs and butter, boil 1 or 2 minutes, then add the wine.

TONGUE SANDWICHES.

Grate 1 lb. cold boiled tongue, mix with 1 table-spoonful mustard, the mashed yolk of a hard-boiled egg, 1 oz. of butter and the juice of 1 lemon. Spread on thin slices of bread.

MEATS

VEAL A LA MODE.

Take a fillet of veal, remove the bone from the middle and trim nicely. Bind the veal with a strip of stout muslin as wide as the fillet is high and stitch the ends firmly together. Have ready some salt pork cut into small strips and long enough to reach from top to bottom of the fillet. Take a larding needle, or else a sharp knife, and insert strips of pork about 2 inches apart. Take $1\frac{1}{2}$ cups of finely grated bread crumbs, 1 small onion, 1 egg, a piece of butter and a little pepper, but no salt. Work all well together and soften with milk, fill the hole from which the bone was taken and any empty places you can find in the fillet and rub both sides of the meat with it. Take a large dripping-pan, lay in it 2 slices of pork and 1 of ham; on these place the meat; pour in the pan a large cupful of water and place the bone in the pan; cover closely and bake 5 hours in a slow oven, basting at least every half hour. When done, remove the cover and brown. This may be served hot or cold. If cold, let the muslin remain till the meat is cold, but remove the pork while hot. The gravy may be set aside and the fat removed. Warm this in a sauce-pan, add a little water and $\frac{1}{4}$ of a box of gelatine; when this is dissolved, cool for a few moments and pour over the cold meat. This will form a covering of jelly.

VEAL JELLY.

Take a shin of veal, put it into an iron pot with 6 qts. of water; add a little mace, pepper and salt; let it boil 6 hours. The water will be almost absorbed. Pick out all the bones and season with ground mace, cinnamon, pepper and salt; add 2 teacupfuls of very fine cracker crumbs, stir them up well. Take a melon-shaped mold, cut 3 hard-boiled eggs in strips lengthwise, rub the mold with a little of the juice of the meat, place the eggs round the sides of the mold and fill it with the mixture. Set it away in a cool place. Ornament with lettuce or celery.

CHOICE RECEIPTS

HOT VEAL LOAF.

Take $1\frac{1}{2}$ pts. of cold veal chopped fine, 1 level teaspoonful salt, $\frac{1}{2}$ teaspoonful pepper, 2 eggs, 1 cup milk, 2 table-spoonfuls butter, $\frac{1}{2}$ cup grated bread crumbs, very little grated onion. Mix salt, pepper, onion and bread crumbs with the meat, add milk heated with the butter, and lastly the eggs, well beaten. Put in well-buttered baking dish, set in pan of water and cover with buttered paper. Bake 1 hour in moderate oven. Turn out on hot dish and serve with tomato sauce.

VENISON CUTLETS.

Venison may be cooked in a very hot pan, with just enough butter to keep it from sticking. Sear one side first, turn quickly and sear the other side. Then cook the cutlets from 4 to 8 minutes. Season with salt and pepper, spread with butter and serve with sautéed mushrooms.

VITELLA.

Melt in a small saucepan 1 table-spoonful of butter, but do not let it brown. Add 1 table-spoonful of flour and stir till smooth. Season with salt and pepper. Gradually mix with this $\frac{1}{2}$ pt. of boiling water, and when it begins to thicken and is quite smooth, add 1 cup of cold veal cut in small, thin slices. Just before serving stir in quickly the yolk of an egg. Do not let it cook after the yolk is added, and serve as soon as possible. Or cut veal in small pieces, not so fine as for hash, omit the egg and serve on toast.

SAUCES

Epicurean cooks

Sharpen with coyless sauce his appetite."

—*Anthony and Cleopatra*.

ASPIC MAYONNAISE DRESSING.

Melt, but heat only slightly 1 cup aspic jelly or 1 cup consommé set into a jelly, put into a bowl and place in a basin of ice-water. Have ready the juice of $\frac{1}{2}$ a lemon, 1 cup salad oil, $\frac{1}{4}$ cup vinegar, 1 table-spoonful sugar, 1 scant table-spoonful mustard, 1 teaspoonful salt, 1-10 teaspoonful Cayenne pepper. Mix the dry ingredients with the vinegar, beat the jelly with a whisk and as soon as it begins to thicken add the oil and vinegar, a little at a time. Add the lemon-juice the last thing. After the bowl is placed in the ice-water beat continually. This gives a whiter dressing than that made with the yolks of eggs.

BECHAMEL SAUCE.

Take one slice each of onion and carrot, a bit of bay-leaf, sprig of parsley and 6 peppercorns, and cook for 20 minutes in $1\frac{1}{2}$ cups of chicken stock. Melt $\frac{1}{4}$ cup of butter, add $\frac{1}{4}$ cup of flour, then add gradually 1 cup of milk and 1 cup of the strained chicken stock. Season with salt and pepper and add, if liked, the yolks of 3 eggs, well beaten. In adding the eggs, turn a little of the sauce upon the eggs, and after thoroughly combining the two, stir the mixture into the sauce, which should not boil after the egg is added.

CHOICE RECEIPTS

CREAM SAUCE.

Take 3 table-spoonfuls of butter, 2 level table-spoonfuls of flour, a pinch of pepper, 1 pt. of milk, 1 teaspoonful of salt, 4 drops of onion juice. Put the butter in a frying-pan, when hot add flour, stir till smooth and frothy, gradually add milk, then boil and add the seasoning. When ready to serve add chopped parsley. Turn the timbales onto a platter and pour the sauce around.

HOLLANDAISE SAUCE.

Beat $\frac{1}{2}$ cupful of butter till soft and creamy. Add the yolks of 4 eggs, one by one, and beat till they are blended with the butter. Add $1\frac{1}{2}$ table-spoonfuls lemon-juice, one salt-spoonful of salt, a few grains Cayenne. Beat till smooth, then beat the mixture with the Dover egg-beater for 5 minutes, set into a dish of boiling water, add 1-3 cupful boiling water and cook till thick as mayonnaise sauce, beating all the time.

HORSE-RADISH SAUCE.

Mix 2 table-spoonfuls of grated horse-radish with 1 table-spoonful of vinegar, 1 salt-spoonful each of salt and pepper. Mix thoroughly and fold in 4 table-spoonfuls of thick cream, beaten stiff.

A GOOD LIQUID PUDDING SAUCE.

Scrape $\frac{1}{2}$ lb. of maple sugar and dissolve it in a cupful of cream or rich milk. Let it boil a few minutes at the side of the range till it has the consistency of thin syrup, stirring occasionally to prevent burning. Batter puddings, or, in fact, any puddings which have no decided flavor of their own are much improved by this sauce.

MUSHROOM SAUCE.

Cook together 2 table-spoonfuls each of butter and flour, 1 salt-spoonful of salt, $\frac{1}{4}$ salt-spoonful of pepper; add gradually $\frac{1}{2}$ cup of cream or milk and $\frac{1}{2}$ cup of well-seasoned chicken stock or mushroom liquor; add $\frac{1}{2}$ a can of mushrooms, and serve as soon as the

SAUCES

mushrooms are thoroughly heated. When fresh mushrooms are used, peel and cut them into pieces, then simmer for 10 minutes in the sauce.

SARDINE DRESSING.

Mash 3 hard-boiled yolks of eggs till smooth. Remove the skin and bones from 3 sardines and pound them to a pulp; then add the mashed yolks, and after mixing well, beat the mixture into $\frac{1}{2}$ pt. of mayonnaise dressing.

SHRIMP SAUCE.

Beat $\frac{1}{2}$ a cup of butter to a cream, add a level table-spoonful of corn-starch, and beat till smooth; then add 1 cup of boiling water and cook in the double boiler. Stir constantly till the sauce thickens, and then occasionally for about 10 minutes; add $\frac{1}{2}$ cup of shrimps cut in dice. Season to taste with salt and pepper, adding also a teaspoonful of lemon-juice.

STRAWBERRY PUDDING SAUCE.

Take 1 qt. of fine berries, hulled and washed. Sift $1\frac{1}{2}$ teacups of fine sugar over them, let stand for $\frac{1}{2}$ an hour, then cut up fine with a silver knife. Beat together 1 large table-spoonful of butter and $\frac{3}{4}$ of a cup of white sugar till it creams. Then add gradually fresh strawberries, mashing them and beating all well together till well flavored and of a nice pink color.

TARTAR BUTTER SAUCE.

Beat 1 heaping table-spoonful of butter to a cream. Put 1 scant salt-spoonful of salt, a few grains of Cayenne, $\frac{1}{2}$ a level teaspoonful of sugar and $\frac{1}{2}$ a teaspoonful of mustard into a cup. Mix these; add the yolk of 1 egg and beat till light and thick. Add the creamed butter, a little at a time, then very gradually 1 table-spoonful of vinegar and a few drops of lemon-juice. When smooth and light, add 1 teaspoonful each of cucumber pickles and chopped capers and a little pounded and sifted tarragon.

CHOICE RECEIPTS

TOMATO MUSTARD.

(Maison rouge, Murray bay.)

Boil for half an hour 1 pk. of ripe tomatoes, 1 cup of salt and about 6 onions, chopped fine. Then put through the colander and back into the kettle with the following ingredients: 1 dessert-spoonful each of ground cloves, ginger, allspice, black pepper and Cayenne. Curry-powder and dried mushrooms are an improvement. Let this boil down till it is pretty thick, then strain through a hair sieve and boil 20 minutes.—*Mrs. Bowditch.*

SALADS

“We’ll mend our dinner here.”—*Comedy of Errors.*

BANANA SALAD.

Cut lengthwise fine bananas in slices as thick as a dollar, arrange them on a dish so that the ends of the long semi-circular slices meet and form a hollow center. Pour over them 1 gi. of sherry wine sweetened with sugar, into which you have put 1 teaspoonful lemon-juice. Let them get ice cold, then fill the center with whipped cream, piled high.

COLD SLAW.

Chop the cabbage very fine. Take 1 teaspoonful flour, 1 tablespoonful butter, $\frac{1}{2}$ teaspoonful sugar, a large pinch of salt and of pepper, 2 eggs (yolks only), 1 teacupful thick sour cream, 1 tablespoonful vinegar. Put on the fire and stir constantly. Let it boil 2 minutes, stirring all the time. Remove from fire and place on ice till cold. Then pour over cabbage and serve.—*M. K. V. Hun.*

SALADS

COLD SLAW.

Shred cabbage very fine, and place it in a salad dish. For every pt. and a half of cabbage allow $\frac{1}{2}$ pt. of vinegar, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of pepper, 3 teaspoonfuls of sugar, 1 table-spoonful of butter, 2 table-spoonfuls of cream, 2 eggs. Place the vinegar and seasoning in a bowl over the tea kettle. Beat the eggs well, turn them into the vinegar, stir constantly until the mixture thickens, and then add the cream. Remove the dressing from the fire, and pour it while hot over the cabbage. Garnish with rings of hard-boiled eggs, and serve when cold.

NUT SALAD.

Mix 1 cup English walnut meats with several times that quantity of celery cut in small pieces. Use mayonnaise dressing. Slice olives over the top. Garnish with the tender pieces of celery.

—*Mrs. Clark.*

SALAD OF CHEESE AND NUTS.

To 2 Neufchatel cheeses add 1 cup of English walnut meats, chopped very fine. Mix the cheese with cream to a smooth paste and stir in the nuts. Mould into small balls and serve on lettuce, with a French dressing.—*Miss Newcomb.*

ORANGE SALAD.

Grate the outer red peel from 4 large Valencia oranges, cut the pulp in round slices about $\frac{1}{4}$ inch thick, remove the inner pithy white peel and the skin of the lobes. Sprinkle the grated peel through the pulp, throw 3 table-spoonfuls sugar over it, and finally add 1 gi. of good brandy or Santa Cruz rum, or if you prefer a sweet liquor, 1 gi. of curacao or maraschino. Let the salad become thoroughly chilled by putting into a bowl and placing this in a pan of cracked ice before it is transferred to the table. It is a delicious salad to serve with roast duck, or any game, and appropriate for the first course of a breakfast.

CHOICE RECEIPTS

ORANGE AND WALNUT SALAD.

Select acid oranges, remove the peel and every particle of white skin, slice very thin, lengthwise of the orange, removing as much of the partition walls as possible. Slice English walnuts very thin. To each 1 pt. of orange slices add $\frac{1}{2}$ pt. of the sliced nuts; dress with a French dressing made of $\frac{1}{2}$ teaspoonful of salt, dash of Cayenne, 6 table-spoonfuls of oil and 4 table-spoonfuls of lemon-juice. Serve on a bed of water-cress. Particularly good with game.

PICTURESQUE SALAD.

Take 4 perfect rosy-cheeked apples, 4 large red tomatoes, 4 perfectly shaped green peppers. Arrange these on a bed of fresh, crisp lettuce and garnish with slices of hard-boiled eggs. Allow one to each person. Hollow out the apples, etc. Fill apples with celery and a little chicken, mixed with mayonnaise. Fill peppers with their own meat chopped with a sweetbread and mayonnaise, and the tomatoes with slices of smaller tomatoes, tender green lettuce and mayonnaise. The fruits should be fitted together so that their contents will be a surprise.—*Mrs. Clark.*

SARDINE SALAD.

Use 1 pt. of any kind of cold cooked fish, flaked with a silver fork and marinated. Cover the fish with sardine dressing, after it has been arranged on lettuce leaves. Carefully split 6 sardines, remove the bones and arrange the halves over the top of the salad, the ends meeting at the center. Garnish with lemon.

TOMATO SALAD.

Select 1 tomato for each person. Around the stalk carefully cut out a neat little circle and with a pointed knife remove as much of the pulp and juice as possible without breaking them. For the stuffing: Chop fine 2 large floury cooked potatoes, with 2 onions which have been cooked slowly till soft in 1 oz. of butter. Pour over these 1 table-spoonful of salad oil and $\frac{1}{2}$ table-spoonful of tarragon vinegar. Let them stand for $\frac{1}{2}$ hour. Then add the pota-

SALADS

toes, 1 table-spoonful chopped parsley, 2 shredded lettuce leaves and seasoning of salt and pepper. Carefully fill each tomato with this mixture. Place a tiny bunch of water-cress on top of each. Put each tomato on a crisp lettuce leaf and pour into the leaf a little very thick mayonnaise sauce.

TOMATO JELLY.

To make tomato jelly for salads, take a can of tomatoes or 8 medium sized tomatoes, skinned and stewed, and $\frac{1}{4}$ of a box of gelatine. Pass the tomatoes through a sieve to remove the seeds. Season with pepper and salt, and then add the gelatine, previously melted in hot water. The mixture is now ready to be poured into a mould, and should be placed on the ice to set. When cold, garnish with crisp lettuce leaves and pour over the whole a mayonnaise dressing. Or the jelly may be broken up and used as a garnish itself, with the lettuce and dressing in the center of the dish.

TONGUE SALAD.

Take equal portions of pickled tongue and meat jelly. Freshen the tongue, cook tender and trim carefully. When cold, cut in dice and put on ice. Make jelly from soup stock highly seasoned with celery, reduced one-third and made stiff by the addition of 1 table-spoonful gelatine to each pint of stock. Pour into shallow tins. When cold, cut in dice and put on ice. Just before serving mix the jelly lightly with the tongue and French mayonnaise made more delicate by the addition of a little whipped cream.

WALDORF SALAD.

Celery cut in small pieces, with some apples sliced thin. Pour over this a nice mayonnaise dressing. This is a favorite salad at "The Waldorf," served with the meat or game course. Lettuce may be used instead of celery.—*Mrs. Drumm.*

VEGETABLES

“ Though we eat little flesh and drink no wine,
Yet let's be merry.”—*Shelley*.

CABBAGE DRESSED WITH CREAM.

Cut the cabbage and stew it as in the above recipe; drain it, return to the saucepan and add 1 gi. or more of rich cream, 1 oz. of butter, pepper and salt to taste. Simmer 2 or 3 minutes, then serve.

STEWED CABBAGE.

Slice cabbage as for cold slaw, cover with water and stew till tender in a covered saucepan. Pour off the water, add a bit of butter, and pepper, salt and vinegar to taste. Stir as little as possible. Simmer a few minutes and serve.

CAULIFLOWER.

Boil as usual. Then place in a dish and pour over it the following sauce: 1 table-spoonful of butter, 1 table-spoonful of flour, 1 pt. of milk. Season with salt and pepper and, if liked, with nutmeg. Boil 1 minute, pour over the cauliflower, grate over it 1 table-spoonful of cheese. Put in the oven for a few minutes.

CORN PUDDING.

Take 12 ears of corn boiled and cut from the cob, 3 eggs, 1 table-spoonful sugar, 1½ cups sweet milk or cream, small piece of butter and a little salt. Boil 1 hour.—*Miss A. V. R. Russell*.

FRIED HOMINY.

Slice cold boiled hominy, dip the slices in a batter made of egg, flour, milk and salt. One beaten egg and 1 cup of milk will make

VEGETABLES

enough for a small family. Fry in very hot, deep pot. Serve plain or with syrup.

MUSHROOMS IN CREAM.

Place in the bottom of the chafing-dish slices of toast. Lay on the toast 1 doz. fresh mushrooms, peeled; dot each with a little butter, sprinkle with salt and pepper and add 1-3 of a cup of cream. Cover the pan, place over the flame and cook till the cream boils, then cook 15 minutes over hot water.

POTATOES AU GRATIN.

Take 6 cold, boiled potatoes, cut very fine, 2 table-spoonfuls butter. Put in frying-pan, when melted add 1 table-spoonful flour, rub smooth and add $\frac{1}{2}$ pt. of stock or 1 teaspoonful Armour's beef extract, to 1 pt. water and 1 pt. cream. Put over the fire and stir till the mixture boils, then add 4 heaping table-spoonfuls grated cheese and the yolks of 4 eggs. Season with salt and Cayenne. Sprinkle bread crumbs and butter on the top. Bake 10 minutes in a quick oven.

BREAKFAST POTATOES.

Take cold, firm, boiled potatoes that are not mealy, cut them into uniform half-inch bits. Put 1 qt. of these pieces in a double boiler, in layers with 2 even teaspoonfuls of salt and 2 ozs. of butter, pour $\frac{1}{2}$ pt. of cream over the top, cover, heat slowly and simmer gently for $\frac{3}{4}$ of an hour, stir as little as possible and with a fork only. In taking up the potatoes be careful not to break them.

Success depends upon having firm, boiled potatoes, care in cutting them, and cream.

STUFFED POTATOES.

Take large, smooth potatoes, bake till soft, cutting off the top of each. Scrape out the inside of each, taking care not to break the skin, set aside the empty cases and tops. Mash the inside smooth with a little butter and 1 teaspoonful of cream to each potato, sea-

CHOICE RECEIPTS

son with salt and pepper, mash it very soft with milk and put into a saucepan to heat. When scalding hot, stir in 1 well-beaten egg. Boil up once, then fill the skin with the mixture, replacing the tops; return to the oven for 3 minutes; arrange on a napkin in a deep dish, the tops uppermost. Add a pinch of cheese to each potato, if liked.

STUFFED TOMATOES A LA GRECQUE.

Hollow out some good tomatoes, salt and drain them on a sieve. Scald some rice in salted water, add butter, a small onion and some minced fennel. Stuff the tomatoes with this. Place in a tin, sprinkle with oil and bake.—*Greek*.

STUFFED TOMATOES.

Cut out the heart from some tomatoes and fill the cavity with uncooked rice and raw chopped meat, in equal quantities; season with salt and pepper. Place the tomatoes in a dish and cover them with broth. Cover the dish and boil slowly 1 hour. The filling will swell with the boiling and the tomatoes will be round and smooth in appearance as though they were fresh from the vines.

EGGS

“The vulgar boil, the learned roast, an egg:
Hard task to hit the palate of such guests.”—*Pope*.

(For Chafing-Dish.)

To 5 eggs, slightly beaten, allow $\frac{1}{2}$ a teaspoonful of salt, a little pepper and $\frac{1}{2}$ a cup of cream or consommé. Melt 2 table-spoonfuls of butter, add the mixture and cook till creamy, stirring constantly. To vary the flavor 1-3 of a cup of boiled ham, cut in strips, or 2 table-spoonfuls of grated cheese may be added just before serving.

EGGS

EGG ROLLS.

Rub 2 table-spoonfuls of butter with 1 pt. of flour, add 1 table-spoonful of baking-powder, $\frac{1}{2}$ a teaspoonful of salt, mix thoroughly, beat 1 egg till light, add to it 1 gi. milk. Then add these to the flour, knead lightly, pull out, cut into squares and with a sharp knife cut a gash through the center. Brush the top with the white of egg and sugar and bake 20 minutes in a quick oven.

EGG TIMBALES.

Take 6 eggs, $1\frac{1}{2}$ cups of milk, $\frac{1}{8}$ teaspoonful of pepper, $\frac{1}{8}$ teaspoonful of salt, $\frac{1}{8}$ teaspoonful of chopped parsley, $\frac{1}{4}$ teaspoonful of onion-juice. Break the eggs and beat well with a fork; add the seasoning and milk. Butter moulds and pour the mixture into them, stand the moulds in a pan of water, cook till firm in the center and serve with cream sauce.

OMELET.

Take 4 eggs, yolks and whites beaten separately and very stiff, 1 small cup of milk, 1 table-spoonful corn-starch, salt. Dissolve corn-starch in milk, pour into the yolks, stir all lightly into whites. Have a hot frying-pan on the stove, with some butter in it. Pour in the mixture. Do not let it burn. Slip knife under, every few minutes. When brown on the bottom put pan and all in the oven for a few minutes, till the top is a little dry. Fold over. Invert a hot platter over it, turn the pan quickly and serve at once. You may sprinkle this before folding with minced ham or tongue.

POTATO OMELET.

Take 2 cups mashed potatoes, butter size of egg melted and beaten with potato, 2 table-spoonfuls flour, 2 table-spoonfuls milk, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful of soda, beat well, add 2 eggs and beat thoroughly, put in bread-tin well greased and bake 20 minutes.

CHOICE RECEIPTS

OMELET SOUFFLE.

Whites of 5 eggs, yolks of 4 eggs, orange juice, lemon-juice or vanilla extract, 3 table-spoonfuls of powdered sugar. Beat the whites to a very stiff froth, beat the yolks, add them to the whites, then the sugar and flavoring. Stir carefully and quickly. Drop, by the spoonful, in soufflé cases or into a dish, dredge with powdered sugar, bake a golden brown, serve immediately. Butter the cases or dish before beginning to work.

CHEESE

“I will make an end of my dinner;
there’s pippins and cheese to come.”

—*Merry Wives of Windsor.*

BREAD SAUTE.

(For the Chafing-Dish.)

Thick slices of bread, 2 table-spoonfuls butter, 2 of grated ham, 2 of grated cheese, 1 gi. of cream, Cayenne. Cut crust from bread, put the butter in chafing-dish. When very hot brown the bread on both sides, take it out and put in the ham, cheese and cream, season with Cayenne pepper. Mix all well together and when very hot, spread the mixture on the toast.—*Mrs. Evans.*

CREAM CHEESE.

Three gi. of thick cream, 1 table-spoonful of salt. Stir together, tie up the cream in a cloth and let it drop for 3 or 4 days, changing the cloth every day. It must be hung upon a nail to drip, and when ready, on the third or fourth day, put it into a wooden mould and press 1 hour. It will then be ready for eating.

CHEESE

CHEESE FONDU.

Take 1 cup bread crumbs, very dry and fine, 2 scant cups of milk, rich and fresh, $\frac{1}{2}$ lb. dry cheese, grated, 3 eggs whipped very light, 1 table-spoonful melted butter, a little pepper and salt, 1-3 of a tea-spoonful of soda dissolved in hot water and added to the milk. Soak the crumbs in the milk, beat into these the eggs, butter, seasoning, and lastly the cheese. Butter a pudding dish and pour the mixture into it. Sprinkle dry bread crumbs on top and bake till brown in a rather quick oven.—*B. S. Kirby.*

NAPKIN CHEESE.

Put 1 pt. of thick cream and 1 teaspoonful of salt into a cloth, which should be placed in a sieve the size of a tea saucer. Stand for 24 hours, then turn. Let it stand another whole day and turn again. The day following it will be ready to serve.

CHEESE RISsoles.

Two ozs. Parmesan cheese, 1 oz. English cheese, 3 eggs (whites only). Grate the cheese, beat the whites of eggs to a stiff froth, season with salt, pepper and mustard, mix all well together, form into small balls and fry 3 minutes in boiling fat. Serve hot with salad.—*Mrs. Fred'k C. Manning.*

CHEESE RELISHES.

For cracker sandwiches, if you can obtain thick crackers, split and butter; failing the thick ones, use the ordinary cracker; butter and spread with grated cheese and salt. Put two together and place in dripping pan in a hot oven until thoroughly heated.

There is an Italian method of cooking spaghetti that is very nice. The spaghetti is first boiled in salted water and then dressed with cheese, butter, salt and pepper. A certain portion of it is then fried in butter till perfectly crisp and broken into bits—if it has not already broken in frying—and mixed with the rest of the spaghetti. The crispy bits give a delightful little relish.

CHOICE RECEIPTS

CHEESE STRAWS.

Take $\frac{1}{4}$ lb. cheese, $\frac{1}{4}$ lb. flour, 1 egg, 2 ozs. butter. Grate the cheese and rub it with the butter into the flour, moisten with the egg and season highly with Cayenne pepper and a little salt. Roll $\frac{1}{4}$ inch thick and cut in narrow fingers. Bake 20 minutes.

Mrs. Fred'k C. Manning.

CHEESE STRAWS.

One cup finely grated cheese, $\frac{1}{2}$ cup sifted flour, $\frac{1}{2}$ teaspoonful salt, little Cayenne pepper, 1 egg. Mix flour and cheese together, add salt and pepper, mix thoroughly. When cheese is very dry, add a little butter. Beat egg a little and add to flour and cheese. Stir all on platter. Knead on platter. Roll out thin and cut in long sticks. Bake 10 minutes in moderate oven.

—Frances Stillman.

ENGLISH MONKEY.

Soak for 15 or 20 minutes 1 cup of grated bread crumbs from center of stale loaf in 1 cup of milk. Put 1 table-spoonful of butter into the blazer over hot water and when melted add 1 scant cup of cheese grated or broken into bits. When the cheese is melted, add the bread and milk, 1 egg well beaten, a dash of paprica and a palatable seasoning of salt. Stir vigorously and when thick and smooth, serve on sippets of bread, toasted on one side, or on toasted crackers.

FERNWOOD.

A delicious cheese relish for supper may be made as follows: 1 pt. of grated cheese, 1 pt. of sweet milk, 1 pt. of bread crumbs, 2 eggs, $\frac{1}{2}$ a nutmeg, grated, 1 teaspoonful of salt, 1 table-spoonful of butter. Beat the eggs well, turn them into a granite stew-pan and stir into them the grated cheese, the bread crumbs, the grated nutmeg and the salt. Heat the milk to scalding point and add to it the butter, turn the liquid over the cheese mixture and stir all well together. Cover the stew-pan and set in a warm place for 3 hours,

BREAD AND BREAKFAST CAKES

stirring occasionally. The heat should be only sufficient to entirely dissolve the cheese.

WELSH RAREBIT WITH OYSTERS.

(For Chafing-Dish.)

Parboil 1 cup of oysters in their own liquor till the edges curl, turn them into a covered dish to keep hot till you are ready for them. Melt in the cutlet pan 1 table-spoonful of butter, add 1 tea-spoonful of corn-starch and pour on slowly 1-3 of a cup of cream. When boiling add $\frac{1}{2}$ lb. cheese, cut fine. Season with salt, mustard and Cayenne and, as the cheese melts, add 1 beaten egg diluted with $\frac{1}{4}$ cup of oyster liquor and the oysters. Serve at once on crackers or toast.

BREAD AND BREAKFAST CAKES

“He that will have a cake out of the wheat
must needs tarry the grinding.”—*Shakspeare*

MAPLE SUGAR BISCUIT.

Make an ordinary soda-biscuit dough and when ready to roll out stir in a generous cupful of maple sugar which has been cut into the size of peas. Cut the biscuits of the usual shape and let the whole process be as rapid as possible. Bake in a quick oven and serve hot. The syrup cooks out somewhat in baking and forms a syrupy coating which is very agreeable.

CHOICE RECEIPTS

BOSTON BROWN BREAD.

One and one-half pts. of Indian meal, $1\frac{1}{2}$ pts. of Graham meal, 1 cup of molasses, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of cooking saleratus dissolved in 2 table-spoonfuls of vinegar, 1 qt. of milk which has been scalded and nearly cooled. First measure both kinds of meal and put in the pan. Then make a hole in the middle and put in the molasses, next add the salt and the saleratus dissolved in the vinegar. Then stir in the milk. Put in 12 tightly covered pails and steam constantly for 5 hours.—*Mrs. Robbins.*

SOFT CORN BREAD.

Take 1 cup of corn-meal, whites of 2 eggs, 1 table-spoonful of salt, 1 table-spoonful of sugar, 2 teaspoonfuls of baking-powder, 1 cup of boiled hominy or rice and about 2 cups of milk. Scald the meal with about 1 cup of boiling water, then add the hominy, milk, etc., and take 1 table-spoonful of melted butter. Bake in pudding dish.—*Mrs. J. Howard King.*

CORN MEAL AND RICE BREAD.

Take 1 large cup boiled rice, 1 large cup corn meal, 1 pt. milk, 3 eggs, 1 table-spoonful melted butter, 1 teaspoonful salt, 2 teaspoonfuls baking-powder. Bake 20 minutes in a quick oven.

—*Miss Smiley.*

MOTHER'S BROWN BREAD.

Take 1 qt. sour milk or buttermilk, 1 cup of Santa Cruz molasses, 1 teaspoonful of soda, 1 teaspoonful of salt; stir up pretty thick with unbolted wheat flour and add the soda dissolved in a little hot water the last thing. Bake in slow oven in narrow bread pans.

—*Mary Parker Corning.*

MRS. PARKER'S BREAD.

Take 1 qt. of flour, a piece of butter size of an egg, 1 cup of sugar and 1 teaspoonful of salt. Pour on all this $3\frac{1}{2}$ qts. of boiling water and stir until the lumps are gone. Then put it away to cool.

BREAD AND BREAKFAST CAKES

Stir in the yeast when it is lukewarm. Soak the yeast in 1 pt. of lukewarm water. Then stir in a little flour and make it as thick as batter and let it get light. Let the bread stand in a stone crock 2 or 3 hours. Mix it over night. Cut off a piece for rolls and add a little butter to it. Knead the bread for $\frac{1}{2}$ an hour. Do not put the bread near the stove to raise it.—*Mrs. Marvin.*

NEW ENGLAND BROWN BREAD.

To $1\frac{1}{2}$ pts. of rye meal add $1\frac{1}{2}$ pts. of corn meal and 1 teaspoonful of salt; mix thoroughly dry; then add 1 cupful of molasses and 1 heaping teaspoonful of baking soda wet in a little warm water. Add enough sour milk to make a soft batter. Put the mixture into a buttered mould, with tight cover and steam 4 hours. When done, take out, cut into medium thick slices and serve on a platter. It can be eaten with butter alone, but for a company dish at tea it may be served with thick cream poured over each slice.

HOT CROSS BUNS.

Take 4 cups of flour, 1 generous cup of heated milk. When cool add 2 table-spoonfuls of butter, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ a yeast cake, 2 eggs. Dissolve the butter in the milk, beat eggs separately, add the ingredients to the flour, knead well; the dough should be very soft; let rise over night; in the morning break into small pieces the size of an egg, work these into rather flat cakes and place them in a buttered pan; set them half an inch apart, cover the pan, set for about 2 hours in a warm place till the buns have risen double their original size. Currants may be added if liked.

CORN CRUST.

(Alabama.)

Take 1 pt. of corn meal, 1 pt. of boiling water, $1\frac{1}{2}$ teaspoonfuls of salt, 1 teaspoonful of sugar, 1 egg. Pour the boiling water on the meal, sugar and salt, mix well, stir in the beaten egg and spread thin in a small dripping-pan, smooth it with a knife dipped in cold water and score it. Bake in a quick oven.

CHOICE RECEIPTS

DATE GEMS.

Take 1 cupful dates cut fine, 2 cupfuls sweet milk, 2 table-spoonfuls melted butter, 1 spoonful baking-powder, 3 cupfuls flour, 1 egg. Sift baking-powder, with a pinch of salt, through the flour, beat the egg, add the melted butter, then stir in the milk. Slowly add sifted flour, beating thoroughly to prevent lumps, add dates, bake in hot buttered gem pans 20 minutes in a hot oven.

GRAHAM GEMS.

Take 1 heaping tea saucer of graham flour, $\frac{1}{2}$ tea-cup of white flour and a pinch of salt. Mix with water till somewhat thicker than griddle cakes. In the meantime have the gem tins a little greased, heating on top of the stove. Bake 25 minutes in a hot oven — *Mrs. Temple.*

CREAM MUFFINS.

Take 2 cupfuls of sifted flour in a bowl, beat 4 eggs very light, and add to them $1\frac{1}{2}$ cupfuls of milk and 1 teaspoonful of salt. Pour this mixture upon the flour and beat very thoroughly, then add 1 cup of cream and beat again; have iron gem pans heated and buttered and fill them two-thirds full. Bake 40 minutes in a rather quick oven.

SALLY LUNN.

Take 1 egg well beaten, 1 pt. flour, 3 teaspoonfuls baking-powder, 1 cup milk, butter size of a hickory nut, melted, 2 table-spoonfuls sugar. Bake in a quick oven. Serve hot. — *Mrs. Drumm.*

SALLY LUNN.

About 8 or 9 A. M. mix in a stone pot 1 pt. sweet milk (boiled in summer to keep sweet), $\frac{1}{4}$ lb. butter, melted in some of the milk, $3\frac{1}{2}$ pts. sifted flour, 3 eggs, salt, yeast and a little sugar. Put in muffin rings $1\frac{1}{4}$ hours before tea, bake 20 minutes:

— *Mrs. Clark.*

BREAD AND BREAKFAST CAKES

SWEET POTATO PONE.

(This receipt was brought from the Island of Barbadoes nearly 200 years ago.)

Wash, peel and grate the best quality of sweet potatoes. Measure 5 teacupfuls into a large bowl. Into this stir 3 teacupfuls of best West India molasses, 2 teacupfuls of butter (melt the butter carefully but do not let it get oily), 1 teacupful of preserved ginger cut into bits, 1 teacupful preserved orange-peel chopped small, 1 teaspoonful salt, 1 table-spoonful of pounded ginger and 2 table-spoonfuls of pounded spices, allspice, cloves, mace and cinnamon. Mix all thoroughly together. Grease well a plain cake pan, pour the pone in and bake in a moderately hot oven. It should look dark and rather clear when properly baked, and like a dark, rich preserve. Try with a knife. When the blade comes out clean, it is done. Let it get cold before taking from the pan.

ZIMMET KUCHEN.

Take 2 cups light bread dough, yolk of 1 egg, $\frac{1}{2}$ cup sugar, 2 table-spoonfuls butter. Mix thoroughly, add a little flour, roll about $\frac{1}{2}$ an inch thick, spread in square tin and set in a warm place to rise; let stand till a slight crust is formed on the top. Then spread with white of egg, sprinkle with cinnamon, cover with light brown sugar and put small bits of butter over it, sprinkle again with cinnamon and bake in hot oven; put square tin over top and keep covered till cake is done. Remove and brown top. Great care must be taken not to scorch. Nice with coffee.

ZWIEBACK.

Stir 3 cups of sifted flour into 2 cups of scalded and cooled milk, to which has been added 1 teaspoonful of salt and 1 cake of compressed yeast, softened in $\frac{1}{2}$ a cup of scalded milk or water. Let the sponge rise till light, then add to it $\frac{3}{4}$ of a cup of butter softened, $\frac{1}{2}$ a cup of sugar, 3 eggs and flour to make a dough as stiff as bread. Knead till elastic and allow it to rise till it has doubled

CHOICE RECEIPTS

its bulk. Shape into long loaves and bake slowly. When cold cut into slices $\frac{1}{2}$ an inch thick and brown in the oven, or dry in a slow oven without browning.

CAKES

“ The nymph the table spread,
Ambrosial cates, with nectar roses red.”—*Pope*.

ALMOND CREAM CAKE.

Take 2 cups powdered sugar, $\frac{1}{4}$ cup butter, 1 cup sweet milk, 3 cups flour, $2\frac{1}{2}$ teaspoonfuls baking-powder, whites of 4 eggs, beaten very light, $\frac{1}{2}$ teaspoonful vanilla. Bake in 4 layers. Whip 1 cup sweet cream, stir gradually into it $\frac{1}{2}$ cup powdered sugar, a few drops of vanilla and 1 lb. almonds, blanched and chopped fine. Spread thick between layers. Frost top and sides.—*Mrs. Clark*.

ALMOND MACAROONS.

Pour boiling water on $\frac{1}{2}$ lb. almonds, take skins off and throw into cold water for a few moments, then take out, add a table-spoonful essence of lemon and pound to a smooth paste; add 1 lb. of pulverized sugar and whites of 3 eggs, and work the paste well together with back of spoon. Dip the hands in water, roll mixture into balls the size of a nutmeg and lay on buttered paper an inch apart; when done, dip the hands in water and pass gently over the macaroons, making the surface smooth and shining; set in a cool oven $\frac{3}{4}$ of an hour.—*Mrs. L. S. W.*

CAKES

APPLE FRUIT-CAKE.

Take 3 cups of dried apples soaked over night, chop fine and boil for 2 hours or more in 2 cups of New Orleans molasses. Take 1 cup of butter, 1 cup of sugar, $\frac{1}{2}$ cup of milk, 2 eggs, $\frac{1}{2}$ teaspoonful of soda. Spice to taste. Flour to make as stiff as pound cake, or about 4 cups. Improved by a little citron.—*Miss Smiley.*

BLACK CAKE.

Take 1 lb. butter, 1 lb. flour, 14 ozs. sugar, 1 gi. of molasses, 4 lbs. raisins, 2 lbs. currants, 2 lbs. citron, 1 wine glass of wine, 1 wine glass of brandy, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. nutmeg, $\frac{1}{2}$ oz. cinnamon, 10 eggs.—*Mother Helen.*

BUCKEYE KISSES.

Beat the whites of 4 small eggs to a high, firm froth, stir into this $\frac{1}{2}$ lb. pulverized sugar, flavor with essence of lemon, continue to beat till very light. Then place on well-buttered letter-paper drops half the size of an egg and a little more than an inch apart. Lay the paper on a $\frac{1}{2}$ -inch board and place in a moderate oven. As soon as the drops begin to look yellowish take them out. Or beat to a stiff froth the whites of 2 eggs, stirring into them very gradually 2 teacups powdered sugar and 2 table-spoonfuls corn-starch; bake on buttered tins in a warm oven 15 minutes, or till slightly brown. Chocolate puffs are made by adding 2 ozs. grated chocolate mixed with the corn-starch.—*Mrs. W. W. W.*

CHOCOLATE CAKE.

(With Marsh-Mallow Filling.)

Put $\frac{1}{2}$ cake Baker's chocolate, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, yolk of 1 egg in a double-boiler and cook till smooth. Mix together well $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 egg and yolk of another, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup flour and add the cooked part, then stir in gently $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful saleratus dissolved in 1 table-spoonful

CHOICE RECEIPTS

of boiling water and 3 teaspoonfuls vanilla. For the marsh-mallow frosting, take 1 cup sugar, $\frac{1}{4}$ cup water, $\frac{1}{4}$ lb. of marsh-mallows. Boil all together till smooth.—*Mrs. Fancher.*

CHOCOLATE CAKE.

Take 4 ozs. of grated chocolate, 4 ozs. of granulated sugar, 4 ozs. of flour, 3 ozs. of butter, 4 eggs, 1 teaspoonful of carbonate of soda. Cream the butter and sugar by beating together, then mix the chocolate, flour and soda with the butter and sugar, after these ingredients are well mixed, add the yolks of 4 eggs one by one, have ready the whites of the eggs, beaten to a stiff froth and add quickly, pouring the whole into a pan lined with well-buttered paper. Bake in a moderate oven for $\frac{1}{2}$ hour.—*Mrs. Morton.*

CHOCOLATE CAKE.

Take $\frac{1}{2}$ cupful of butter, 2 cupfuls of sugar, 2 cupfuls of flour, $\frac{1}{2}$ cupful coffee (hot), $\frac{1}{4}$ cupful of milk, 2 teaspoonfuls of baking-powder, 2 teaspoonfuls of vanilla, 2 eggs, 1 square of chocolate, rub the butter and sugar to a cream, add the beaten eggs and then the milk. Grate the chocolate fine, and add to it the coffee, which should be very hot, stir well, and gradually add this mixture to the butter, sugar and eggs. Sift the powder and the flour together, add the flour, beating well, and then put in the vanilla. Bake in one loaf for 40 minutes in a moderate oven.

CLOVE COOKIES.

Take 3 lbs. of flour, 1 lb. of sugar, 1 lb. of butter, 1 oz. of cloves, wet with molasses enough to roll very thin. Bake quickly.

Miss Boyd.

COCOANUT COOKIES.

Take $1\frac{1}{2}$ cupfuls of sugar, $1\frac{1}{2}$ cupfuls of butter, $\frac{1}{2}$ cupful ice-water, $\frac{1}{2}$ box cocoanut, 1 egg, 1 teaspoonful baking-powder, flour.

Mrs. Fancher.

CAKES

CRULLERS.

Three lbs. flour, 1 lb. sugar, $\frac{1}{2}$ lb. butter, 10 eggs, 4 spoonfuls of milk. The butter and flour must be rubbed together, the sugar and eggs well beaten together, the nutmegs grated over these ingredients. Roll thin and cut in oblong pieces with a jagging iron. Make slits $\frac{1}{2}$ an inch apart across these without cutting through the edges, then braid the strips in and out with the fingers. Fry in hot lard till brown.—*Miss Pruyn.*

DELICATE CAKE.

Two small cups of pulverized sugar, 1 cup of butter, whites of 8 eggs well beaten, 3 cups of flour, $\frac{1}{2}$ cup of milk, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of soda.—*Mother Helen.*

MRS. PARKER'S DOUGHNUTS.

One cup of coffee sugar, 1 qt. of flour, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar, butter size of an egg, rubbed fine in the flour, 1 teaspoonful of salt, 2 well-beaten eggs, milk enough to make a soft dough. Season with ground cinnamon or any other spice preferred. Fry in hot lard.

FIG CAKE.

Take $4\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups butter, 2 cups sugar, 2 cups raisins, 2 cups figs, 1 cup of almonds, 2 table-spoonfuls honey, season to taste with spice. Add 6 eggs, a pinch of salt, $\frac{1}{2}$ cup milk, 2 table-spoonfuls baking-powder.

FRENCH LOAF CAKE.

Take $2\frac{1}{2}$ cups of powdered sugar, $1\frac{1}{2}$ cups of butter, 1 cup of milk, 3 eggs, 5 cups of sifted flour, 1 wine-glass of brandy, 1 nutmeg, grated, $\frac{1}{2}$ teaspoonful of baking soda, 1 lb. of raisins stoned, $\frac{1}{2}$ lb. of citron. Stir the sugar and butter to a cream, add part of the flour with the milk, warmed a little, and the beaten yolks of the eggs. Then add with the remainder of the flour, the whites of the eggs

CHOICE RECEIPTS

well beaten, the spice, brandy and soda dissolved in a little boiling water. Mix all well together, then add the fruit. Bake in a moderate oven about 1 hour —*Mrs. Widdemer.*

NEW YORK GINGERBREAD.

Cream together 1 heaping cup of butter with 2 cups of sugar and 6 teaspoonfuls of ginger. Break 2 eggs into this and beat thoroughly, then add 1 cup of milk and 3 cups of flour which has been sifted with 2 teaspoonfuls of baking-powder. Butter the pan well and bake with care. When the cake rises and looks brown open the oven door a little until done.—*Mrs. Robbins.*

GINGERBREAD.

Take 1 cup of butter or sweet drippings, 1 cup of molasses, 1 cup of brown sugar, 1 cup of sour milk or buttermilk, 2 teaspoonfuls of soda in the milk, 1 table-spoonful of ginger, 1 teaspoonful of cloves, cinnamon, allspice, 2 eggs, 3 cups of flour.

—*Mrs. Drumm.*

HERMITS.

Take 1½ cups sugar, ½ cup butter, 1 cup chopped raisins, 2 eggs, ½ teaspoonful soda, 2 large spoons milk, cinnamon, cloves and nutmeg to taste. Roll a little thicker than cookies.

HICKORY-NUT CAKES.

Take 1 egg, ½ cup flour, 1 cup sugar, 1 cup nuts sliced fine. Put on buttered tins, two inches apart, drops of 1 teaspoonful in size or roll and bake.—*Mrs. Lamb, Bellefontaine, Ohio.*

JUMBLES.

Take 1 lb. flour, 3 eggs, ½ lb. butter, ½ lb. granulated sugar, ½ glass brandy. Mix well together and roll in powdered sugar instead of flour.

These are delicious, but are difficult to make in warm weather, as the dough must be kept cold to work it properly.

—*Mrs. Clark.*

CAKES

GRANDMOTHER'S JUMBLES.

Take 4 eggs, 2 cups sugar, 1 cup butter, 1 nutmeg. Flavor with lemon, add flour enough to make a soft dough and roll very thin in sugar —*Mrs. Drumm.*

MRS GANSEVOORT'S JUMBLES.

Take 1 lb. flour, 1 lb. sugar, 1 lb. butter, 10 eggs. Beat the sugar and butter well together, add the yolks of eggs, and beat thoroughly, then put in the well-beaten whites, and last of all, a part of a grated nutmeg. Add flour enough to stiffen and roll, making rings.

—*Catherine Gansevoort Lansing.*

MAPLE SUGAR CAKE.

Take 1 cup butter, 2 cups sugar, 3 of flour, 4 eggs, 1 cup of milk, 2 teaspoonfuls baking-powder. Bake in thin layers. Filling — 3 cups maple sugar, 1 cup milk, dessert-spoonful of butter. Boil 20 minutes, take from the fire, beat till smooth and light and spread between the layers.—*Mrs. Luther Tucker.*

OLE KOEKS.

Take 1 qt. milk, 1½ lb. butter, 2 lbs. sugar (coffee), 9 eggs, 1 nutmeg grated over raisins and citron, 1 teacupful of yeast, flour enough to roll, mix the above ingredients and let stand over night. Cut citron in small pieces, stone raisins, put some brandy and milk on them and let stand over night, add nutmeg. If light in the morning, make balls, putting in the filling of raisins and citron. Fry about 5 minutes in hot lard. Do not knead but cut off square pieces and pat into shape, turn up corner, insert raisins and citron.

—*Miss Pruyn.*

PEANUT COOKIES.

Cream together 2 rounded table-spoonfuls of butter and ½ cupful sugar, add 1 egg, 1 cupful pastry flour, or ⅔ cupful bread flour, 1 teaspoonful baking-powder, ¼ teaspoonful of salt, 2 table-spoonfuls milk, 1 cupful chopped peanuts. Do not attempt to roll them.

CHOICE RECEIPTS

Drop by the teaspoonful onto buttered tins about 2 inches apart. In baking, they will spread out flat. If too thick, add a little milk cautiously, but do not have the mixture thin enough to spread when it is dropped onto the pan. These cookies improve by keeping.

SCOTCH CAKE.

Take $1\frac{1}{2}$ lbs. flour, $\frac{3}{4}$ lb. powdered sugar, 12 ozs. butter, 2 ozs. lard, warm flour and sugar, whip butter and lard to a cream and add to flour and sugar. It will be in crumbs which must be pressed together with the hands into small cakes. Bake till a light brown.

—*Mrs. Fred'k C. Manning.*

SPONGE CAKE.

Take 10 eggs, 1 lb. sugar, $\frac{1}{2}$ lb. flour, juice and grated rind of 1 lemon. Beat eggs separately. Beat in gently the sugar, some into whites, and some into yolks. Now beat these together, stir in very gently, first the flour, then the lemon. Use egg beater, not a spoon. Bake in a moderate oven about 45 minutes.

—*Mrs. Drumm.*

RICH PLUM CAKE.

Take 1 lb. butter, $1\frac{1}{4}$ lbs. sugar, 1 lb. flour, 11 eggs, 3 lbs. raisins, stoned, 3 lbs. English currants, 4 ozs. Madeira wine, 4 ozs. brandy, 1 lb. citron, 3 nutmegs, $\frac{1}{2}$ oz. mace, $\frac{1}{2}$ oz. cinnamon, 1 cup molasses. Bake from 3 to 4 hours.—*Miss A. V. R. Russell.*

VANITY CAKE.

Top layer— $1\frac{1}{2}$ cups sugar, 2 cups flour, 1 cup milk, 2 table-spoonfuls baking-powder, whites of 2 eggs. Bottom layer—yolks of 2 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 2 table-spoonfuls baking-powder, 1 table-spoonful brandy. Chop fine $\frac{1}{2}$ lb. blanched almonds, $\frac{1}{4}$ lb. citron, $\frac{1}{2}$ lb. raisins. Mix together with two cups flour, make into 2 layers, with boiled icing between. Dredge fruit with flour.

PUDDINGS, PASTRY, ETC.

“Solid pudding against empty praise.”—*Pope*.

ANGEL CHARLOTTE.

Make a loaf of angel cake. When cool cut out the center carefully, leaving an outer wall of an inch or more. Fill with a charlotte russe, cover with a lid cut from top of center taken out, and ice the whole with boiled icing. Scatter over this powdered macaroons or candied violets.

BAVARIAN CREAM.

Flavor with wine or vanilla 1 pint of cold cream. Sweeten to taste and whip to a froth. Boil 1 pt. of rich milk and make a custard with 3 or 4 eggs, sweeten and flavor and while hot add $\frac{1}{2}$ a box of gelatine soaked in a warm place 1 hour in $\frac{1}{2}$ a cup of water or wine. When it is quite cold and begins to thicken, stir till smooth. Then stir in lightly the whipped cream till well mixed. Place in moulds and set on ice. Any seasonable fruit may be added if the cream is made without wine.

BEIGNETS DE POMMES.

(For the Chafing-Dish.)

Soft, tart apples, brandy, lemon-juice, powdered sugar, flour, 3 table-spoonfuls butter, cinnamon. Peel apples and remove the pips, cut in round slices, flavor by plunging them into a mixture of brandy, lemon-juice and sugar. Drain them and dust with flour,

CHOICE RECEIPTS

put butter in chafing-dish, when very hot fry the slices on both sides, sprinkle powdered sugar and cinnamon and serve hot.

—*Mrs. Evans.*

BERRY PUDDING.

Take 3 cups flour, 1 cup molasses, $\frac{1}{2}$ cup milk, 1 teaspoonful saleratus dissolved in a very little hot water, a little salt, 1 qt. berries. Boil $1\frac{1}{2}$ hours, or till well done. Serve with hard sauce.

—*Miss A. V. R. Russell.*

BISCUIT GLACE.

Boil $\frac{1}{2}$ cup water and $\frac{2}{3}$ cup sugar $\frac{1}{2}$ hour, in a double boiler. Then stir 3 well-beaten eggs into the boiling syrup. Beat all together 8 minutes. Take from the fire and set on ice till very cold. Beat once more, lightly and add 1 pt. of stiffly-whipped cream and a teaspoonful of vanilla. Put in tin boxes, lined with paper, so it can be lifted out easily. Then place crumbs of 18 grated macaroons on top and cover tightly. Pack in ice for 4 hours. This makes a quart —*Miss Monteath.*

BREAD PUDDING.

Fill a small earthen dish with milk, break into it about 2 slices of stale bread. Stand it on the back of the stove till bread has swelled, and milk is hot. Take from the stove and when cool add 2 well-beaten eggs and sugar to taste. Sprinkle thickly with cinnamon and put bits of butter on top. Bake till set, but no longer. About 20 minutes or $\frac{1}{2}$ hour in a moderate oven. To be eaten cold.

—*Mrs. Drumm.*

CAFE MOUSSE.

Yolks of 4 eggs beaten well. Mix in $\frac{3}{4}$ cup of granulated sugar. Add $\frac{1}{2}$ cup of black coffee very hot and mix well together. Put in milk boiler and stir on the fire till it thickens. When cold add 1 pt. of whipped cream. Mix together very thoroughly. Put in form and pack in ice and salt for 4 hours or more.

—*Mrs. Luther Tucker.*

PUDDINGS, PASTRY, ETC.

CLARA LOUISE PUDDING.

Take 1 pt. milk, 2 cups flour, 4 eggs, 1 teaspoonful salt, $\frac{1}{4}$ teaspoonful soda dissolved in hot water. Slice 8 apples, and cook a short time on top of stove, pour the batter over them and bake 1 hour. Eat hot with hard sauce. Peaches may be used instead of apples.

COFFEE CREAM.

Dissolve 1 oz. of gelatine in $\frac{1}{2}$ pt. of water, $\frac{1}{2}$ pt. strong coffee. Put all with 1 pt. of milk, sweeten, and boil 10 minutes. When cool add 1 pt. cream, stir well and pour into a mould.

—*Mrs. Luther Tucker.*

COMPOTE OF APPLES.

Peel, core and quarter firm, tart apples, put in a porcelain-lined dish and place in the oven with about 1 cup water to 1 qt. apples. Add 1 cup sugar and yellow peel of $\frac{1}{2}$ lemon cut in bits, cover dish with a china plate and cook apples $\frac{3}{4}$ hour, when they should be thoroughly done, but whole and nearly transparent. Cool a little of the juice, and if it is not yet a jelly, boil down to one. Remove apples to dish in which they are to be served. For this amount of apples, add 1 table-spoonful of brandy to the jelly, and pour jelly over the cooked apples. Let them stand for at least 24 hours to become thoroughly set. Serve with whipped cream.

—*Mrs. Clark.*

CREAM PIE.

Take $\frac{3}{4}$ cup flour, $\frac{1}{4}$ cup butter, 1 heaping table-spoonful sugar, 1 egg. Filling — 1 cup cream, yolks of 3 eggs, whites of 3 eggs, 3 round table-spoonfuls sugar, 1 round table-spoonful flour, $\frac{1}{2}$ teaspoonful vanilla. Keep whites of egg for top.

—*Frances Stillman.*

CHOICE RECEIPTS

CREAM PUDDING.

Mix $1\frac{1}{2}$ ozs. of sugar, $\frac{1}{2}$ pt. of cream and a little grated nutmeg. Then stir in lightly the whites of 3 eggs which have been beaten to a stiff froth. Have a dish covered with stale bread crumbs to the usual depth of a crust, pour in the pudding, cover the top evenly with the fine crumbs and bake.

DATE PUDDING.

Take 1 cupful sour milk, 1 cupful sugar or molasses, 1 spoonful butter, 1 teaspoonful soda, spices to taste, 1 lb. dates stoned. Stir quite stiff with graham flour, and steam 2 hours. Serve with cream and sugar.

DEVONSHIRE CREAM.

Put a pan of milk in a cool place for 24 hours. Then place the pan on back of the range and heat the milk slowly to the boiling point without letting it boil. Then put the pan in a cool place from 6 to 12 hours. At the end of this time skim off the cream which will be found firm and of a peculiarly sweet flavor. In very hot weather the cream may be scalded after it has stood 12 hours. This cream is eaten on mush, fruit, blanc-mange, toast, etc.—*Miss Clark*.

ENGLISH PLUM PUDDING.

Take $\frac{3}{4}$ lb. grated bread, boil $1\frac{1}{2}$ pts. milk and pour it on the grated bread and then let it cool. Add $\frac{1}{2}$ teaspoonful salt. Take $1\frac{1}{2}$ lbs. currants, $1\frac{1}{2}$ lbs. raisins, strew over then 3 table-spoonfuls flour, $\frac{1}{2}$ lb. brown sugar, $\frac{3}{4}$ lb. beef suet chopped fine, 1 grated nutmeg, 1 teaspoonful cinnamon, 1 of cloves, the grated peel and juice of 1 large lemon or orange. Stir 8 eggs gradually into the bread and milk, add by degrees the sugar and spice, and $\frac{1}{2}$ lb. of flour with a glass of brandy, $\frac{1}{2}$ lb. citron. Mix the whole very well and stir hard. Boil 4 or 5 hours.

PUDDINGS, PASTRY, ETC.

FIG PUDDING.

Cover 1 lb. of figs with boiling water till soft. Pour off the water and dip each fig in Sherry or Madeira. Place in dish and cover with whipped cream sweetened to taste.—*Miss Newcomb*,

FRUIT PUDDING.

Take 1 large cup bread crumbs, 1 cup milk, $\frac{1}{2}$ cup sugar, 1 table-spoonful butter, 3 eggs. Soak bread crumbs in milk, cream the butter and sugar, add yolks of eggs, pour this over the crumbs and milk and stir in the whites lightly at the last. Pour over the fruit. Strawberries or peaches are nice. Bake about 20 minutes.

GINGER CREAM.

Soak $\frac{1}{4}$ of a box of gelatine for $\frac{1}{2}$ hour in $\frac{1}{2}$ cup of milk. Stand over hot water till dissolved. Add 4 table-spoonfuls powdered sugar. Sprinkle over them 1 pt. whipped cream, 2 table-spoonfuls of syrup from jar of preserved ginger and 2 of chopped ginger and then turn in the gelatine through a seive. Stir till the cream begins to thicken and stand away in little molds. Turn out and garnish with bits of preserved ginger.—*Mrs. Evans*.

GOOSEBERRY FOOL.

Stew 1 qt. of berries, beat 6 eggs with as much sugar as necessary and stir in the berries with 1 pt. of cream till the mixture thickens.
—*Miss Barnard*.

HUCKLEBERRY PUDDING.

Take 1 pt. milk, 1 cup bread crumbs, 2 cups flour, 2 teaspoonfuls baking-powder, 1 teaspoonful salt, 3 eggs, 1 pt. berries. Put in tin boiler and steam 3 hours. Serve with either hard or liquid sauce.

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INDIAN PUDDING.

Take 1 qt. milk, 1 cup cornmeal boiled in the milk. When cool add 2 eggs, 1 cup of molasses (part sugar if preferred), piece of butter half as large as an egg, large spoonful ginger and a little cinnamon. When ready pour a little cold milk on top. Bake about 1 hour. Eat with butter.

ITALIAN CREAM.

Take 2 table-spoonfuls of gelatine, dissolved in a little water or cream, on the fire. To 1 pt. of cream, whipped, sweetened, and flavored to taste, add the gelatine and stir it well. Pour into a mould, and set it away to cool. Very good with jelly.

MINCE MEAT.

Boil 5 lbs. lean beef $\frac{1}{2}$ hour. Chop very fine with 1 lb. suet. Boil the skin of 4 lemons $\frac{1}{2}$ hour, chop fine with the lemons from which the seeds have been removed and mix well with the chopped beef. Add 2 lbs. washed currants, 2 lbs. washed sultana raisins, 2 lbs. citron cut in very thin slices, 1 pk. sound, chopped apples, $\frac{1}{2}$ oz. ground cinnamon, $\frac{1}{2}$ oz. ground cloves, $\frac{1}{2}$ oz. ground allspice, a table-spoonful salt, 1 pt. molasses, sugar to taste, moisten with sweet cider and boil long enough to cook the apples. Do not burn. Then add a qt. of brandy and put in jars. When used pour a glass of good sherry into each pie just before it is put in the oven.

—*Mrs. Robbins.*

LEMON PASTE.

(For Pies and Tarts.)

Take 1 lb. loaf sugar, 6 eggs (leaving out whites of 2), 3 large lemons (juice and grated rind), $\frac{1}{4}$ lb. very good butter. Put in stew-pan, stir over a slow fire, till it becomes thick like honey. Do not boil. Will keep for years in jars in a cool place. Bake crust for tarts, fill with the paste while the crusts are hot, and return to the oven till the paste is nicely melted. Cover with meringue if liked —*Mrs. Clark.*

PUDDINGS, PASTRY, ETC.

MINCE-MEAT.

Take 3 bowls of chopped beef, 5 bowls of chopped apples, 1 qt. of brandy, 2 table-spoonfuls of ground cloves, 2 table-spoonfuls of ground cinnamon, 7 nutmegs, 2 lbs. of chopped suet, 6 lbs. of brown sugar, 2 lbs. of large raisins, chopped, 2 lbs. citron, 2 lbs. of currants, 1 coffee cup of common molasses, 1 table-spoonful and a half of salt, 1 table-spoonful of pepper, 1 bottle of Madeira (1 qt.). The beef and suet must be chopped very fine, the currants washed and raisins stoned, before being weighed and the mince-meat not cooked. When the pies are made, if the mixture is found too dry, add a little brandy.—*M. K. F. Hun.*

GRANDMOTHER'S MINCE-MEAT.

Take 5 pt. bowls of meat, 6 bowls of apples, 6 lbs. of sugar, 4 lbs. raisins, 2 lbs. currants, 6 qts. cider, 1 pt. brandy, 1 lb. suet, 1 oz. each of cloves and mace, 2 ozs. cinnamon, about 6 or 7 lbs. of meat required.

PASTRY.

Take 1 pt. flour, 1 cup of lard, $\frac{1}{4}$ cup ice-water, 1 teaspoonful salt, chop the lard in the flour and mix with just enough water to allow the paste to be rolled out, about $\frac{1}{4}$ of a cup, it depends upon the kind of flour used, pastry flour requiring less water than bread flour. This makes 1 large pie.

PEACH PUDDING.

Fill a baking dish $\frac{3}{4}$ full of ripe, juicy peaches, pared, stoned and cut into medium-sized pieces. Beat the yolks of 3 eggs; add 4 table-spoonfuls of sugar, 3 table-spoonfuls of cream, 3 table-spoonfuls of sifted flour; add the beaten whites, and after sifting 3 table-spoonfuls of sugar over the fruit, pour on the batter. Mix all well together, bake $\frac{3}{4}$ of an hour. Serve with cream.—*Mrs. Widdemer.*

CHOICE RECEIPTS

PRUNE SOUFFLE.

Take 2 tea-cups stewed prunes, whites of 6 eggs. Beat the eggs very thoroughly. Remove the pits from prunes, and beat with the whites thoroughly together.—*Mrs. Luther Tucker.*

PUFF PASTE.

Take $\frac{1}{2}$ lb. of butter, $\frac{1}{2}$ lb. of pastry flour, $\frac{1}{2}$ cup of ice-water. Mash the butter, put it in a cloth and let it be very cold before using. Sift and weigh the flour, remove 1 table-spoonful for later use, add to the flour $\frac{1}{8}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of sugar, add water and knead to a dough, toss on the board, roll out thin, cut in half and break the hardened butter in pieces and lay it on one half the dough, sprinkle with flour and lay on the remaining butter, pound in the center, roll and fold, reverse the roll, pound at the openings, then through the center, continue rolling (chilling if necessary), till the paste looks smooth. Cut into patties. Bake 15 minutes. Make very cold before putting into the oven.

PUMPKIN PIE.

Boil and strain the pumpkin. Season with 1 teaspoonful of ginger, butter the size of an egg, a suspicion of nutmeg, 1 cup of milk, sugar to taste. Last thing add 1 egg beaten up quickly. Bake 20 minutes —*Miss Pruyn.*

RED PUDDING NO. 1.

This pudding is known as Rothe Grutze in Sweden, where it is a favorite dessert. The receipt for making it was lately brought to America by the proprietor of a famous hostelry, who stated that it was worth to him the entire cost of his summer journeyings. By the original formula fresh fruits are required, but we give below an additional receipt, the result of a recent experiment, by which the

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pudding may be made when fresh fruit is not to be had. Rothe Grutze, as prepared in Sweden, is made as follows: Take equal parts of red currants, raspberries and cold water, and to 1 qt. of this mixture allow $1\frac{1}{2}$ teacupfuls of sugar; or if the currants are very acid and a sweet pudding is desired, increase the quantity of sugar to 2 cupfuls. Now add 2 sticks of cinnamon 3 inches long and not too thick, broken into small bits; boil $\frac{1}{2}$ hour in a porcelain or enameled kettle or saucepan, and press the whole through a colander. Next add $\frac{1}{2}$ a teacupful of thinly sliced blanched almonds and the same quantity of finely shaved citron, and cook 20 minutes longer. Thicken the liquid with rice-flour or sago till it is a little stiffer than blanc-mange, and pour it into a wet mould; turn it when cold upon the serving dish, and pour about it sweetened fresh cream or whipped cream. In Sweden the pudding is eaten with thick fresh cream, sugar being passed after it is served.

RED PUDDING NO. 2.

Mix $\frac{1}{2}$ pt. currant jelly and the same quantity of red raspberry jam with 1 pt. of water, and add 2 or 3 sticks of cinnamon 2 inches long, well broken up. Boil till thoroughly melted, then strain through a colander. Return the liquid to the kettle, add $\frac{1}{2}$ a teacupful each of finely sliced blanched almonds and shaved citron, boil 20 minutes, and thicken with rice-flour as in the preceding receipt. If candied citron is not at hand, ordinary home-made preserved citron may be sliced into the mixture just before the last boiling is completed and the pudding is ready to mould. The preserved citron should be stirred in carefully to prevent breaking. Owing to the nature of its ingredients, this pudding should be carefully sweetened to suit the taste. Serve on a pretty dish, surrounding the pudding with whipped and flavored cream or a rich plain cream, and ornamenting it, if desired, with quartered almonds thrust into the top.

CHOICE RECEIPTS

QUEEN'S JUBILEE PUDDING.

(Canadian Receipt.)

Take 3 table-spoonfuls flour, 1 table-spoonful corn-starch, a pinch of salt. Mix together with a little cold milk. Boil 1 pt. of milk, stir in the mixture, take from the fire. When it gets cool add 4 eggs, yolks and whites beaten separately. Beat in the yolks, stir in the whites, pour all into a pudding dish and set in a pan of cold water. Steam $\frac{1}{2}$ an hour in the oven. Serve with liquid sauce.

SNOW BALLS.

Take 3 eggs, 1 cup of powdered sugar, 1 scant cup of sifted flour, the rind of 1 lemon, 3 table-spoonfuls of water, 2 table-spoonfuls of lemon-juice, 1 table-spoonful of baking-powder. Beat yolks of eggs, add the sugar, beat till light, add water, lemon-juice and rind, then the beaten whites and lastly the flour and powder mixed. Put carefully in buttered earthen cups and steam 30 minutes. Remove, roll in powdered sugar and serve with strawberry cream. Whip 1 pt. of cream stiff, sprinkle with 3 table-spoonfuls of powdered sugar and $\frac{1}{3}$ of a cup of strawberry jam rubbed through a sieve.

SPONGE PUDDING.

Take 1 pt. sweet milk, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of flour, $\frac{1}{2}$ a cup of butter, 5 eggs. Wet flour with part of milk, then add remainder and cook 10 minutes, add butter and sugar while hot. When cool add yolks of eggs well beaten, then beaten whites and stir thoroughly. Bake in 2-qt. mould, set for $\frac{1}{2}$ an hour in a pan of hot water. Serve with wine sauce.

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SUNDERLAND PUDDING.

Take 5 table-spoonfuls flour stirred into 5 table-spoonfuls milk, 5 eggs, whites and yolks beaten separately. Mix flour and yolks, beat well, and stir in whites lightly. Pour over these 1 qt. of boiling milk. Bake in quick oven 15 or 20 minutes. Serve hot with hard sauce.

TAPIOCA PUDDING.

Take 3 table-spoonfuls tapioca soaked over night in water enough to cover it well, 1 pt. milk. Boil together from 5 to 10 minutes. Add sugar and salt to taste. Take from the fire, and when cool add 2 eggs, whites and yolks beaten separately. Flavor with 1 tea-spoonful vanilla. Or the whites of the eggs may be beaten with powdered sugar for meringue. A half cup of prepared cocoanut may be added to this pudding if liked. Grate nutmeg over it and bake till custard is set.

YORKSHIRE PUDDING FOR ROAST BEEF.

Take 4 eggs, 4 table-spoonfuls flour, 1 pt. milk, salt. Bake quickly till a rich brown.—*Mrs. Robbins.*

ICE CREAM.

Boil 1 qt. of milk with 1 lb. of sugar. Blend 1 table-spoonful of corn-starch with a little cold milk and pour gradually into the boiled milk and sugar. Then boil together for 10 minutes in a farina kettle. After that take it off the range and strain through a fine sieve. When cold add 2½ pts. of cream. Beat together the yolks of 6 eggs and whites of 2 to a cream and then add to it ½ pt. of cream. Mix this slowly and gradually with the other part and then put in the freezer. Flavor to taste and do not stop turning the freezer for a moment.—*Miss Pruyn.*

MILLE FRUIT ICE.

Allow 1 orange, 6 lemons, 1 qt. of clarified sugar, $\frac{2}{3}$ pt. of grape juice, $\frac{3}{4}$ lb. of preserved fruits and, if desired, $\frac{1}{4}$ of a pint of sherry.

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Remove the zest of the lemons with a few lumps of sugar, and use the latter in making the clarified sugar, to which add the juice of the lemons and orange, the grape juice, and the sherry. Freeze as directed. When half frozen, add the well beaten whites of 2 eggs mixed with 2 ozs. of sugar, and finish freezing. Remove the beater, stir in the preserved fruit chopped into small pieces, and set the ice aside for 2 hours.

ORANGE SHERBET.

The juice of 10 cooking oranges and 2 lemons, 1 pt. of sugar, 1 qt. of water; dissolve the sugar in the water. Mix together, then turn into the can and freeze.—*Eliza Doane Gardiner.*

PARFAIT AU CAFE.

Beat 6 ozs. of sugar with 6 egg yolks, and 1 pt. of cream, set the saucepan over the fire and stir with a wooden paddle till the mixture adheres to it thickly. Add 4 ozs. of coarsely ground coffee, cover the pan and let it infuse for an hour, strain into the freezer, pack as for ice cream and turn in one direction for 5 minutes. Turn again in an opposite direction and 5 minutes after reverse again. It should then be sufficiently frozen and a pt. of whipped cream should be stirred into it with a spatula, a little at a time. Pour all into an ice-cream mould, and pack in ice and salt for 1 hour.

—*Mrs. Evans.*

RASPBERRY SHERBET.

Take 2 qts. of raspberries, 1 pt. of sugar, 1½ pts. of water. Mash the berries and sugar together and let them stand 2 hours, add the water to the raspberries, strain and freeze.

—*Eliza Doane Gardiner.*

ROMAN PUNCH.

Take 1 qt. water, 4 lemons (juice only), 1 large cup of sugar, 1 large wine-glass sherry, 1 wine-glass Jamaica rum, ½ wine-glass St.

PUDDINGS, PASTRY, ETC.

Croix rum, $\frac{1}{2}$ wine-glass Curaçoa. Mix well together and freeze same as when making ice-cream.—*Miss Prayn*

ROMAN PUNCH.

Prepare a very rich pineappleade and make it a little tart with lemon-juice, taking great care that none of the zest or oil from the yellow rind or the bitterness from the seeds or the white portion of the rind be allowed to affect its flavor. This preparation must be well frozen but, being very rich, it will form only a semi ice. Half an hour before the punch is to be served, work into it thoroughly 1 gi. of old Jamaica rum and $\frac{1}{2}$ pt. of the best champagne to every qt. of the frozen mixture. After this flavoring has been well incorporated, add the well-beaten whites of 2 eggs sweetened with 2 ozs. of powdered sugar, stir the whole vigorously, turn the crank a few times more, and set the punch aside till needed.

The history of punch à la romaine is rather a curious one and is not generally known. The punch was for nearly a century the favorite summer refreshment of successive Popes, and their cooks were bound in the most solemn manner to preserve inviolable the secret of its compounding. When Napoleon invaded Italy in 1796, a young son of the chief confectioner to Pius VI., Molas by name, ran away from his father and his post in the culinary department of the Vatican, and united his fortunes with those of the conqueror. He soon became a favorite servant of the ill-starred Josephine, and when she died, he obtained a situation in the kitchen of a Russian prince. This prince was shortly afterward appointed ambassador to the court of St. James and, taking his Italian cook with him to London, was the first to introduce Roman punch in that city, greatly delighting his guests with the new delicacy. The receipt was sent to Carlton House in compliance with the wish of the Prince Regent, who in turn permitted copies to be sent to a select few of his friends. Thus by degrees the punch became widely known, while the singular tale of its origin was well-nigh forgotten.

BEVERAGES

“Mingles with the friendly bowl,
The feast of reason and the flow of soul.”—*Pope*.

CAUDLE.

To 5 table-spoonfuls of oatmeal add 2 gals. water as for starch. Pour on the water boiling hot, stir it all the time. Let it boil till it becomes gluey, add to this 1 gal. wine, 2 lbs. sugar, 3 lemons and some raisins.—*Mrs. Brinkerhoff*.

EGG LEMONADE.

Take 6 eggs. Beat yolks and whites separately, add the juice of 6 lemons, $\frac{1}{2}$ lb. sugar, mix with lemon-juice, add yolks and cracked ice, then the well-beaten whites. Serve with straws. For six persons.—*Mrs. Clark*.

EGG NOGG.

(Southern Receipt.)

Take the yolks of 16 eggs and 12 table-spoonfuls of pulverized sugar and beat them to the consistency of cream, add $\frac{2}{3}$ of a nutmeg grated. Then mix in $\frac{1}{2}$ pt. of good brandy or rum and 2 glasses of Madeira wine. Have ready the whites of the eggs beaten to a stiff froth and beat them into the mixture. Then stir in 6 pts. of milk.—*Mrs. Drumm*

BEVERAGES

HOCK CUP.

Take equal parts of Hock and Londonderry lithia water, put them in a clear crystal pitcher, sweetening with 3 lumps of sugar to each qt. and adding 1 or 2 slices of pineapple and a long paring of cucumber rind. Let this filled pitcher stand for a few minutes in a pail of ice. Under no circumstances put ice in the drink for that would injure the fine flavor. Just before serving throw some bits of mint upon the top.

KUMISS.

Take 6 large beer bottles and 2 qts. milk, putting $\frac{2}{3}$ pt. in each bottle. Cut a compressed yeast cake into 6 parts, put 1 part in each bottle with 1 teaspoonful sugar. Let ferment in a warm place from 6 to 10 hours. Put on ice.—*Miss Smiley.*

MATZOON.

Take 1 qt. milk, scald but do not boil it. Let it cool. When lukewarm add 2 table-spoonfuls of Dr. Dadirrian's matzoon. Let it stand in a warm place till like thick cream. Then beat with Dover egg-beater. Set in a cool place. Save some for setting, if more is desired. If not very sour put in 3 table-spoonfuls. If very sour use less. Watch closely and do not let it stand in a warm place after it gets thick or it will be spoiled.—*Mrs. Drumm.*

PRESERVES AND PICKLES

“ Give no more to every guest
Than he's able to digest;
Give him always of the prime,
And but little at a time.”—*Swift*.

APPLE JAM.

Take 12 lbs. apples, sliced, 4 lemons, 10 lbs brown sugar, $\frac{1}{4}$ lb. green ginger, 1 oz. cloves. Let it stand for 24 hours, then boil. The slices will become an amber color when the jam is sufficiently cooked.—*Miss A. V. R. Russell*.

APPLE JELLY.

Slice and boil the fruit till thoroughly done, strain through a coarse bag and to 1 pt. of juice allow 1 lb. of sugar. Let the juice boil 20 minutes with a few leaves of rose geranium. This gives a delightful flavor. Heat the sugar in pie pans in the oven, add it to the juice and let it come to a boil.—*Mrs. Drumm*.

CUCUMBER PICKLE.

Fifteen cucumbers, 5 onions. Slice them very thin, sprinkle with salt and stand 5 or 6 hours; pour off the brine and cover with 1 qt. of vinegar, $\frac{1}{2}$ pt. olive oil, $\frac{1}{2}$ cupful of white mustard seed, $\frac{1}{2}$ cupful black mustard seed, 1 table-spoonful celery seed.

—*Mrs. Luther Tucker*.

PRESERVES AND PICKLES

CURRENT JELLY.

Pick over and wash the currants, but do not stem them. Simmer in a porcelain kettle till covered with their own juice. Squeeze through a stout cloth, or if you wish the jelly very clear, let the juice drip, but do not press the cloth. To each pt. of juice, allow 1 lb. of sugar. Put the sugar in pans in the oven. Let it get hot. Stir frequently. Boil the strained juice 20 minutes, then add the sugar. Let all just come to the boiling point, then put in glasses which have been rolled in hot water. Set in the sun.

SPICED CURRENTS.

Take 5 lbs. red currants, 4 lbs. brown sugar, 1 pt. vinegar, 2 table-spoonfuls ground cloves, 2 table-spoonfuls ground cinnamon. Boil till thick, put in tumblers and seal.—*Mrs. Widdemer.*

JIM JEM.

Take 6 lbs. sugar, 1 pt. brandy, 1 pt. strawberries, 1 pt. raspberries, 1 pt. pineapple, 1 pt. bananas, 1 pt. cherries, 1 pt. blackberries. A large glass jar is best for this preserve. One that has a tight-fitting cork. Put in the brandy with 1 pt. strawberries and 1 lb. sugar. Stir it thoroughly every day. Add the other fruits with the sugar as they can be procured. Bananas should be sliced thin, pineapple grated. The preserve should be stirred every day during the time of putting in the fruit and some days after in order to dissolve the sugar.

BRANDIED PEACHES OR PEARS.

Take 4 lbs. fruit, 4 lbs. sugar, 1 pt. best white brandy. Make a syrup of the sugar and enough water to dissolve it, let this come to the boil, put in the fruit and boil 5 minutes. Remove the fruit with care, and let the syrup boil 15 minutes longer or till it thickens. Add the brandy, and take the kettle from the fire. Pour the hot syrup over the fruit and seal. If, after the fruit is taken from the

CHOICE RECEIPTS

fire, a red liquor oozes out, drain it off before adding the syrup. Put in glass jars. Peaches and pears must be peeled and plums pricked.

SWEET PICKLED PEACHES.

Rub off the fur and stick cloves into each peach. To every 7 lbs. fruit allow 3 lbs. sugar. Boil 15 minutes, skim and add 3 pts. of vinegar, 1 table-spoonful each of allspice, mace and cinnamon; put in bags. Boil all together 10 minutes, put in peaches and boil till they can be pierced with a straw. Take out the peaches and boil the syrup till thick, pour it over the fruit boiling hot. Pears can be done the same way without peeling.

PRESERVED SECKEL PEARS.

Pare and quarter the fruit. Allow $\frac{3}{4}$ lb. sugar to 1 lb. fruit. Sprinkle sugar over fruit in alternate layers and let stand over night. In the morning put over the fire, with lemon cut in thin slices, allowing 1 lemon to 3 lbs. fruit. Cook till tender and till the syrup is quite thick. It is dark and rich in appearance when done.

—*Mrs. Clark.*

PICCALILLI.

Take 1 pk. green tomatoes, chopped with 6 or 8 onions, 8 or 10 green peppers with seeds taken out, and $\frac{1}{2}$ a head of cabbage, chopped fine. Sprinkle with salt and let stand all night, then drain, add sufficient vinegar to cover well, 1 table-spoonful of cloves, 2 of pepper, 2 of allspice. Crack the spices and tie up in bags, boil the pickles 1 hour or more, put up in jars with a large table-spoonful of brown sugar to each jar. Mix through as you put away 2 ozs. of mustard-seed and a little horse-radish.

PRESERVES AND PICKLES

SWEET PICKLE.

(For plums, pears, peaches or other fruit.)

Take 7 lbs. fruit, 4 lbs. brown sugar, 1 pt. vinegar, mace, cinnamon and cloves. Peel pears and peaches, prick plums, put into the kettle with alternate layers of sugar. Heat slowly to a boil and add vinegar and spices tied in bags, boil 5 minutes, take out the fruit and boil till the syrup is thick, then pour on boiling hot.

MARTHA'S PICKLES.

Choose even-sized cucumbers, wipe without breaking the prickles, as that makes them soft. Salt for 24 hours, then drain and put into jars. Take 3 pts. of vinegar to 1 pt. brown sugar, add to each pt. 1 table-spoonful of mixed spices and a small piece of horse-radish. Boil and cover your pickles with it and let them stand uncovered till cold. Cover and put away.

MIXED PICKLES.

One-half pk. small cucumbers, 1 qt. string beans, 1 qt. small white onions, 2 cauliflowers, 1 qt. nasturtium, 3 cents worth celery seed, 2 ozs. white mustard seed, 2 ozs. black mustard seed, $\frac{1}{4}$ lb. ground mustard mixed with $\frac{1}{2}$ pt. table oil, $\frac{1}{2}$ cupful salt. Put all in stone jar and pour scalding vinegar over them. This can be made entirely of small cucumbers if desired.

FOR INVALIDS

“ All blest secrets,
All you unpublish'd virtues of the earth,
Be aidant and remediate.” *—Shakspeare.*

ARROWROOT BLANC-MANGE.

Take 1 cupful boiling milk, 2 dessert-spoonfuls best arrowroot, rubbed smooth in cold water, 2 teaspoonfuls white sugar, vanilla or other essence. Boil till it thickens well, stirring all the while. Eat cold, with cream, flavored with rose-water, and sweeten to taste.

BARLEY-WATER.

Put $\frac{1}{4}$ lb. pearl-barley into 2 qts. water. Let it boil, skim it very clear, boil it half away, strain it and sweeten to taste. Add 2 table-spoonfuls wine and a little grated nutmeg. Drink lukewarm.
—Mrs. Brinkerhoff.

BARLEY-WATER.

Put 2 teaspoonfuls washed pearl-barley into a saucepan with 1 pt. water, boil slowly down to $\frac{2}{3}$ of a pt. and strain.

BARLEY JELLY.

Put 2 table-spoonfuls washed pearl-barley into a qt. saucepan with $1\frac{1}{2}$ pts. water; boil slowly down to 1 pt., strain and allow liquid to set into a jelly.

FOR INVALIDS

CHICKEN JELLY.

(Very Nourishing.)

Half a raw chicken, pounded with a mallet, bones and meat together; plenty of cold water to cover it well (about 1 qt.). Heat slowly in a covered vessel, and let it simmer till the meat is in white rags and the liquid reduced $\frac{1}{2}$. Strain and press, first through a colander, then through a coarse cloth. Salt to taste, and pepper, if desired; return to fire and simmer 5 minutes longer. Skim when cool; give to the patient cold from the ice, with unleavened wafers; keep on the ice. You can make it into sandwiches by putting the jelly between thin slices of bread lightly spread with butter.

FLOUR BALL.

Take 1 lb. good wheat flour (unbolted is best), tie up very tightly in strong pudding bag, place in saucepan of water and boil steadily for 10 hours. When cold remove cloth, cut off soft outer covering, and as required, reduce hard interior to a powder by grating. When using rub the quantity ordered to a powder, adding a table-spoonful of milk and reducing to a smooth paste, add second table-spoonful of milk to give creamy mixture and add to total quantity of liquid ordered for a meal.

LIME WATER.

Drop a piece of unslaked lime as large as a walnut into 2 qts. pure filtered water in an earthen vessel, stir thoroughly and allow to settle. Use only from top, replacing water and stirring as consumed.

LEMONADE.

When the throat is dry and irritated, a little weak slippery elm or flaxseed tea may be prepared and kept in the ice-box for making lemonade, provided lemons are allowed.

WINE WHEY.

Boil 1 pt. of milk in an earthenware or enameled saucepan; as soon as the milk begins to rise in a foam, turn into it 2 glasses of

CHOICE RECEIPTS

sherry, stir thoroughly, and then draw it back where it cannot scorch, so that it may stand undisturbed till the curd sets. Strain the liquid, sweeten and cool it by placing ice about the vessel.

SANDWICHES.

If the patient is permitted to eat a little solid food, delicious and nourishing sandwiches may be made by scraping fresh beef on which there is no fat and mixing with a little potted or scraped boiled salt tongue. Spread this mixture over thin slices of yesterday's bread, trim them neatly after the parts are pressed together, and cut them in 2-inch squares. Arrange them invitingly upon a pretty plate or upon a folded napkin, and serve on any little dish or tray. If no tongue is at hand, salt must be added to the beef.

OATMEAL OR CRACKED WHEAT WATER.

Add 1 to 3 table-spoonfuls well-cooked oatmeal or cracked wheat porridge to 1 pt. water, heat almost to boiling point, stirring constantly till smooth, strain. The amount of porridge to be added varies from 1 to 3 teaspoonfuls to a pt. of water, according to thickness of the porridge, and whether a thinner or thicker oatmeal water is desired.

RAW BEEF JUICE.

Warm 1 lb. sirloin beef in a broiler before a quick fire, cut into $\frac{1}{4}$ -inch cubes, place in lemon squeezer or meat press and forcibly express juice. Remove fat rising to surface after cooling. Never actually cook the meat.

MISCELLANEOUS

“What’s there?”

“Things for the cook, sir, but I know not what.”

When baking a cake do not slam the oven door or the cake may fall.

The coffee-pot will lose its musty odor, if a spoonful of borax is boiled in it once a week. A pinch of borax placed in the coffee releases the essential oils of the coffee and improves the aroma.

To keep fruit jellies from molding, put an even half inch of sugar over the top after the jelly has cooled and then cover the glass with thick paper that has been coated with white of egg.

When meats are being roasted and there is danger of their becoming too brown, place a basin of water in the oven. The steam will prevent scorching, and the meat will cook better.

Food that has little odor itself and food that absorbs odors readily should be placed at the bottom of the refrigerator. All foods with a strong odor should be kept on the top shelves. Sour milk or cream should not be kept in the refrigerator. Salad dressings, tartar sauce and celery should be covered closely or they will flavor everything that is shut up with them. Pineapple, strawberries and raspberries should not be shut into common ice chest with milk or cream. In the refrigerators where there is a circulation of dry air, butter, milk, cream and other delicate foods may be kept in the lower part of the refrigerator, and the fruits, vegetables, etc., with strong flavors and odors may be kept on the top shelves. If arranged in this way, there will be but little danger that one kind of food will absorb the flavor or odor of another.

CHOICE RECEIPTS

POTPOURRI OF LAVENDER.

(Delicious for Linen Closet.)

One lb. dried lavender, 1 lb. dried rose leaves, $\frac{1}{2}$ lb. coarsely crushed orris-root, 2 ozs. broken cloves, 2 ozs. cinnamon, 2 ozs. allspice, 1 lb. dry table salt. Keep in air-tight jar for a couple of weeks before using.—*Mrs. Clark.*

ROSE PASTE.

A delicate flavor of rose leaves is a great addition to certain cakes and confections, and a rose paste made at home is much purer than many of the extracts sold for the purpose. Chop the leaves of fragrant roses into a smooth mass with white sugar and place them in an oven long enough to heat thoroughly, but not entirely melt the sugar. Use 1 cupful of the leaves to 3 of sugar. Keep in air-tight cans and allow to stand 6 months before opening. The paste must be used carefully, only a small quantity being necessary to flavor a large cake. A novelty at a recent dinner was a Roman punch flavored in this way with the Turkish preserved rose leaves, which may be purchased at any store dealing in Oriental goods. Into an ordinary Roman punch the rose leaves were stirred, a few at a time, until a delicate flavor was obtained, and the mixture was then frozen to a soft and snowy consistency and served in small glasses. Half a can of the Turkish leaves would flavor a sufficient quantity for eight persons.

TO CLARIFY SUGAR FOR WATER ICES.

To each qt. of water allow 2 lbs. of granulated sugar and 1 teaspoonful of whipped white of egg. Mix all well together, and boil the liquid 7 or 8 minutes. All scum should be carefully removed and the syrup allowed to cool before adding the fruit juices.

MISCELLANEOUS

VIOLET SACHET.

Take 2 lbs. powdered Florentine orris-root, 1 lb. rose petals, 1 lb. cassia flower-heads, 1 lb. black currant leaves, $\frac{1}{4}$ dr. attar of almonds, $\frac{1}{2}$ lb. powdered gum benzoin. Mix well and sift and let powder stand in a tight glass jar for a week before using.

—Mrs. Clark.

WINE STAINS.

How many housekeepers know that port wine will remove the stain of sherry, and sherry will remove the stain of port from table linen?

FIVE-DOLLAR LUNCHEONS FOR TEN PERSONS.

(Bread, mayonnaise and seasonings allowed.)

I.

Grape fruit.
Creamed trout.
Veal patés.
Lamb chops, with green peas.
Tomato salad.
Neufchatel cheese.
Strawberry ice-cream.
Small cakes.
Coffee.
White wine.
Bonbons.
Olives.
Radishes.
Almonds.

Price, \$5.00.

II.

Clams.
Bouillon.
Eggs, with white sauce.
Chicken, with peas.
Cakes, with jelly.
Lettuce salad.
Cheese and crackers.
Ice-cream, with cake
Grapes.
Coffee.
Almonds.
Olives.
White wine.
Rolls.

Price, \$4.84.

FIVE-DOLLAR LUNCHEONS

III.

Orange baskets, with fruit á la macédoine.
Consommé of chicken.
Oyster croquettes.
Chicken terrapin.
Stuffed potatoes.
Roman punch.
Stuffed eggs, with garnishing of brains.
Celery salad, with tomato jelly.
Cheese.
Ice-cream, with cakes.
Coffee.
White wine.
Chocolate mints.
Almonds.
Olives.
Price, \$5.36.

V.

Fruit.
Bouillon.
Creamed lobster.
Chicken, with Spanish rice.
Pâtés, with mushrooms.
Omelet, with rum.
Waffles, with syrup.
Lettuce salad.
Strawberries and cream.
Ice-cream, with cakes.
Coffee.
Wine.
Almonds.
Olives.
Bonbons.
Price, \$4.91.

IV.

Shaddocks.
Chicken consommé.
Creamed lobster.
Steak, with mushrooms.
Chicken croquettes.
Asparagus.
Bananas, with wine sauce.
Lettuce salad.
Cheese.
Ice-cream, with cake.
Coffee.
White wine.
Almonds.
Olives.
Bonbons.
Price, \$5.01

VI.

Strawberries.
Tomato soup.
Dressed crabs.
Chops, with potatoes.
Punch, with fruit.
Chicken terrapin.
Tomato salad.
Ice-cream, with cake.
Coffee.
Wine.
Almonds.
Caramels.
Olives.
Price, \$4.80.

- Miss Clark.

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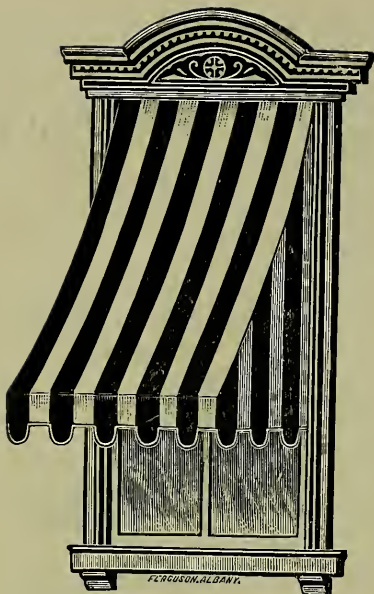
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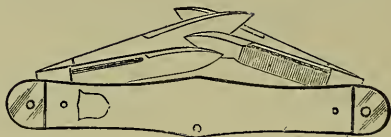
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